

**OCTOBER**  
**LUNCH AND PRE-THEATRE MENU**  
MONDAY TO FRIDAY 12 NOON TO 7PM  
**TWO COURSES 11,50 / THREE COURSES 13,50**

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**STARTERS**

**MUSHROOM SOUP**

MUSHROOM SOUP WITH CRÈME FRAÎCHE AND CHIVES

**TUNA RILLETTES**

FLAKED TUNA "RILLETTES" WITH FINE HERBS,  
LEMON AND TOASTED SOURDOUGH

**AUTUMN SALAD**

ROAST BUTTERNUT SQUASH AND BABY SPINACH SALAD WITH  
WALNUTS, DATES AND A ROQUEFORT DRESSING

**SAVOIE HAM WITH CELERIAC REMOULADE**

AIR-DRIED MOUNTAIN HAM WITH SHREDDED CELERY ROOT,  
MUSTARD AND CAPER 'COLESLAW'

**RATATOUILLE WITH GOATS CHEESE**

WARM RATATOUILLE WITH GOATS CHEESE AND  
CHARGRILLED PAIN DE CAMPAGNE

**MOULES MARINIÈRES**

MUSSELS COOKED WITH WHITE WINE, GARLIC, SHALLOTS,  
PARSLEY AND FRESH CREAM

**BABY GEM, BACON AND EGG SALAD**

BABY GEM SALAD WITH BACON LARDONS, WALNUTS, EGG,  
TOMATO AND A MUSTARD DRESSING

**MAINS**

**SEABREAM**

GRILLED SEABREAM FILLET WITH RATATOUILLE AND A  
LEMON JUICE AND OLIVE OIL DRESSING

**COQ AU VIN**

CORN-FED FRENCH CHICKEN LEG, SLOWLY BRAISED IN RED  
WINE WITH BACON LARDONS, CHESTNUT MUSHROOMS  
AND POTATO PURÉE

**SALMON AND HADDOCK FISHCAKE**

SALMON AND SMOKED HADDOCK FISHCAKE WITH BABY  
SPINACH AND A POACHED EGG

**CHICKEN WITH SALARDAISE POTATOES**

CHARGRILLED CHICKEN BREAST WITH SAUTÉED POTATOES,  
BACON LARDONS, GARLIC, PARSLEY AND A VEAL AND  
THYME JUS, SERVED WITH DIJONNAISE

**MUSHROOM RISOTTO**

SEASONAL WILD MUSHROOM RISOTTO

**HACHIS PARMENTIER**

TRADITIONAL FRENCH 'COTTAGE PIE' TOPPED WITH POTATO  
PURÉE AND TOASTED BREADCRUMBS WITH BRAISED MINTED  
PEAS, BABY GEM LETTUCE AND ONIONS

**STEAK FRITES (2,00 SUPPLEMENT)**

CHARGRILLED THINLY BEATEN OUT MINUTE STEAK  
WITH FRITES AND GARLIC BUTTER  
(SERVED PINK)

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**DESSERTS**

**DARK CHOCOLATE POT**

WITH CRÈME FRAÎCHE

**CRÈME CARAMEL**

**ICED BERRIES**

WITH WHITE CHOCOLATE SAUCE

**"CRUMBLE AUX POMMES"**

APPLE COMPOTE WITH NORMANDY BUTTER CRUMBLE  
AND VANILLA ICE CREAM

**CHOCOLATE MOUSSE**

**ICE CREAMS AND SORBETS**