

MOTHER'S DAY

SET MENU

TWO COURSES 19,95 | THREE COURSES 24,95

- Sunday 31st March from 12noon -

- INCLUDES A GLASS OF KIR ROYALE* -

STARTERS

ROASTED TOMATO SOUP
SWEET VINE TOMATO, BASIL, BRIOCHE
CROUTONS, CRÈME FRAICHE AND PINE NUTS

PORK TERRINE
PORK AND CHICKEN LIVER TERRINE WITH
TOASTED PAIN DE CAMPAGNE AND SPICED
APPLE CHUTNEY

CALAMARI
BREADCRUMBED CALAMARI SAUTÉED IN GARLIC,
LEMON AND PARSLEY WITH TARTARE SAUCE

FEUILLETÉ PROVENÇAL
WARM PUFF PASTRY WITH RATATOUILLE,
GOATS CHEESE, BLACK OLIVES,
CAPERS AND BASIL

WARM ROQUEFORT SALAD
ENDIVE, WALNUT AND CROUTON SALAD WITH A
WARM ROQUEFORT CHEESE DRESSING

MAINS

ROAST DUCK BREAST
ROASTED DUCK BREAST (SERVED PINK) WITH
GRATIN POTATO AND A GRIOTTINE CHERRY SAUCE

SEABASS FILLET
PAN ROASTED FILLET OF SEABASS SERVED WITH
BRAISED FENNEL, A POTATO AND FENNEL PUREE,
AND TOMATO SAUCE VIERGE

SPINACH AND MUSHROOM CRÊPES
BAKED CRÊPES WITH WILD MUSHROOMS,
SPINACH AND GRUYÈRE CHEESE

POULET RÔTI
HERB ROASTED CHICKEN SUPRÊME WRAPPED
IN FRENCH STREAKY BACON, SERVED WITH
JERUSALEM ARTICHOKES AND A CREAMY
MUSTARD SAUCE

FILLET STEAK (5,00 SUPPLEMENT)
CHARGRILLED 7OZ FILLET STEAK WITH GLAZED
FRENCH BEANS AND PORCINI MUSHROOM SAUCE,
SERVED WITH A SIDE OF CELERIAC PURÉE

DESSERTS

CRÈME BRÛLÉE
CLASSIC CARAMELISED VANILLA CUSTARD

APPLE AND BLACKBERRY CRUMBLE
SERVED WITH VANILLA ICE-CREAM

CHOCOLATE FONDANT
WARM CHOCOLATE FONDANT WITH
VANILLA ICE-CREAM

TARTE AUX MIRABELLES
TRADITIONAL MIRABELLE AND ALMOND
TART SERVED WARM WITH CINNAMON
ICE-CREAM AND PLUM COMPOTE

COUPE NOIRE
VANILLA ICE-CREAM WITH WARM
DARK CHOCOLATE SAUCE