

# PRIVATE ROOM

## SAMPLE MENU A

October / November 2019

### Soupe de Cresson et Céleri

Watercress and celeriac soup with goat's cheese croutons

ou

### Terrine de Saumon Fumé

Smoked salmon terrine with cucumber salad

ou

### Salade de Melon, Jambon de Bayonne et Tomate

Charentais melon, Bayonne ham and heritage tomato salad

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### Filet de Dorade, Sauce Beurre Blanc

Filet of sea bream with white wine butter sauce, mange tout and new potatoes

ou

### Steak Frites, Sauce Béarnaise

Grilled sirloin steak with bearnaise sauce, french fries and tomato provençale

ou

### Risotto de Petits Pois et Menthe

Pea, mint and parmesan risotto served with a tomato and herb salad

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### Assiette de Fromages

Selection of Cheeses

ou

### Parfait Glacé au Citron

Iced lemon parfait with orange coulis

ou

### Mousse au Chocolat

Chocolate and Grand Marnier mousse

£37.50 per person