

PRIVATE ROOM

SAMPLE MENU B

January / February 2019

Soupe de Poireaux et Pomme de Terre

Cream of leek and potato soup

or

Moules Farcies

Mussels filled with garlic and parsley butter, topped with breadcrumbs

or

Rillettes de Canard

Duck rillettes with watercress, caper berries and country bread toast

Filet de Dorade, Beurre Blanc Nantais

Filet of sea bream with white wine butter sauce, pak choi and new potatoes

or

Croupe d'Agneau, Sauce Vin Rouge

Roast rump of lamb with red wine and redcurrant sauce, spinach and potatoes Parmentier

or

Aumônières de Chèvre

Crispy parcels of goat's cheese, spinach and pine nuts with tomato coulis

Assiette de Fromages

Selection of cheeses

or

Tartelette aux Pommes

Apple tartlet with vanilla ice cream

or

Parfait Glacé au Chocolat

Iced chocolate parfait with pistachio crème anglaise

£37.50 per person