

PRIVATE ROOM

SAMPLE MENU A

August / September 2020

Soupe à l'Oignon Gratinée

French onion and cider soup

ou

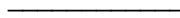
Moules Farcies

Mussels filled with garlic and parsley butter, topped with breadcrumbs

ou

Omelette Arlequin, Sauce Beurre Blanc

Three layered terrine of tomato, gruyere and spinach with a white wine butter sauce



Filet de Saumon, Sauce Vierge

Filet of salmon with extra virgin olive oil, lemon juice, herbs and tomato, sautéed new potatoes and mange tout

ou

Steak de Boeuf à la Bourguignonne

Braised beef steak with red wine, bacon, baby onions and mushrooms, topped with roasted new potatoes and green beans

ou

Quinoa et Tofu Façon Été

Roast marinated smoked tofu with quinoa and bulgar wheat, barbecue sauce and summer vegetables



Assiette de Fromages

Selection of Cheeses

ou

Mousse au Chocolat et Grand Marnier

Chocolate and Grand Marnier mousse

ou

Crêpe au Citron

Breton style pancake with lemon juice and sugar

£37.50 per person