

PRIVATE ROOM

SAMPLE MENU

Summer / Autumn 2021

Soupe de Petits Pois et Menthe

Chilled/hot pea and mint soup, crouton, olive oil

ou

Tian de Saumon Fumé et Écrevisses

Smoked salmon, crayfish & avocado tian, caper berries, watercress mayonnaise, dill dressing

ou

Parfait de Foie de Volaille

Chicken liver parfait, mixed leaves, toasted baguette

Filet de Dorade Poêlé

Pan fried sea bream fillet, leek, mussels, potatoes, lemongrass coriander cream sauce

ou

Steak Frites, Sauce Béarnaise

Grilled sirloin steak with béarnaise sauce, French fries and tomato Provençale

ou

Risotto aux Asperges

Asparagus risotto, mushrooms, butternut squash, parmesan cheese, sweet potato crisps

Assiette de Fromages

French farmhouse cheese, celery, grapes, chutney, cheese biscuit

ou

Tarte au Citron

Lemon tart, meringue, strawberry coulis

ou

Crêpe au Chocolat

Breton style pancake with chocolate sauce

£39.75 per person