

Le "New Years Day" **SAMPLE ONLY** 2 Courses £36

Les Entrées

Soupe D'Hiver (V)

Traditional curried honey roast parsnip soup, topped with a lime crème fraiche & croutons

Le Fameux Beignet D'Haddock Aux Deux Saveurs

Strips of natural smoked haddock deep fried in a very light batter, served with dressed salad leaves, finished with a duo of sweet ginger & chilli dressings

Les Coquilles St Jacques (£2.75 extra)

Scottish King scallops pan fried to golden brown, set on a sweet potato & a fricassee of wild mushrooms, set with a chilled cauliflower flan & garnished with a fresh thyme jus

La Folie De Chevre (V)

Baby deep fried breaded goats cheese, presented on a bed of chilled roasted beetroot, orange segments & cranberry purée, finished with a Grand Marnier & sésame seed caramel

Pigeon Au Choux De Bruxelles

Pan fried pigeon breast cooked to pink & grilled white pudding, presented on a bed of shredded sprouts, pancetta & chestnuts, dressed with a Southern comfort & redcurrant jus, garnished with crispy game chips

Salade Boheme

Slices of Cajun chicken supreme served on salad leaves with a Caesar dressing, topped with croutons, a pancetta tuile & finished with fresh Parmesan shavings

Gratin De Fruit De Mer Façon Bouchée A La Reine

Beautiful Scottish mussels, King prawns & King scallops, bound in creamy leek & apple mornay, topped with breadcrumbs & oven baked until gratinated

Gateau De Poisson

Home made salmon fishcake flavoured with fresh herbs, topped with a poached egg & a Hollandaise sauce

Trio De Porc

Crispy pork belly, breaded pork bonbon & grilled black pudding, presented on an celeriac puree, drizzled with a garlic jus

Parfait De Foie De Volaille

Home-made chicken liver parfait flavoured with Cognac & Port, served with toasted onion bread & a red onion chutney

Les Plats

Saumon A La Thaillandaise

Pan fried salmon fillet presented with a sweet potato fondant, pak choi, butternut squash & broccoli, garnished with a Thai sauce flavoured with coconut milk, coriander, ginger, lemon grass & chilli

L'Etouffee De Chevreuil A L'Ancienne

Braised venison slowly cooked in a Port, balsamic & pear sauce, served with a selection of diced vegetables & a spring onion potato croquette

Cabillaud Aux Moules

Pan fried English cod fillet served with a quenelle of buttered mash potatoes & a mussel chowder sauce flavoured with pancetta lardons, dill & a mirepoix of seasonal vegetables

Porc A La Bohême

Pork Fillet & a homemade cranberry & apricot stuffing, served with a fricassée of shredded sprouts, broad beans, braised baby gem & carrots with dauphinois potatoes, dressed with a caramelised shallot sauce

Confit De Canard

Duck leg confit roasted to pink, served on a parsnip purée accompanied by roasted kale & pomme Duchesses potatoes, drizzled with an orange & green peppercorn jus

Pave De Boeuf Sauce Poivre

Rump steak cooked to your liking, served with a creamy pepper sauce, with roasted root vegetables & home cut chips

Filet De Bar Au Safran

Grilled fresh seabass set on a fine diced ratatouille & new potatoes, garnished with a creamy saffron sauce

Rump D'Agneau

Lamb rump roasted to pink, served with a selection of Mediterranean vegetables & pomme croquettes flavoured with sun dried tomato & cheddar, dressed with a roasted garlic, tomato & fresh herb jus

Suprême De Poulet

Pan fried supreme of chicken set on a bed of caramelised onions, carrots, mushrooms, green beans & deep fried diced potatoes, served with a creamy tarragon sauce

Filet De Veau

Medallion of veal cooked to medium served with a breaded braised veal potato cake, set on a julienne of vegetables with Savoy cabbage, finished with a creamy mushroom sauce

Filet Cantona (£5 extra)

Fillet of beef filled with cream cheese flavoured with roasted garlic & black pepper & chopped chives, wrapped in Pancetta, cooked to pink, served with roasted root vegetables & a potato rosti, garnished with a Port jus

(The 2 course menu can be a main course & dessert option if you prefer)

Specials also available