

SAMPLE ONLY

Le 'New Years Day - 2 Courses £40

Les Entrées

Soupe Du Jour

Broccoli, pear & blue cheese soup **OR** French onion soup, garnished with a croûton & Gruyère

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 (£2.50 extra)

Fresh Scottish King scallops pan fried, presented on a risotto flavoured with a King prawn bisque & a garlic rouille

Gateau De Poisson

Home made fishcake flavoured with spinach pan fried, presented on a sun dried tomato compot, topped with a poached egg & Hollandaise sauce

Le Chèvre Panne Au Deux Saveurs

Deep fried breaded baby goats cheese & goats cheese mousse, presented on a roasted fig compot, accompanied by grilled figs, dressed with a sesame seed caramel & salad leaves

Gratin De Fruit De Mer

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

Terrine De La Maison

A slice of home-made layered terrine flavoured with spinach, shredded duck, corn fed chicken breast, morel mushrooms, foie gras & golden sultanas, accompanied by Winter pickled vegetables, a red onion chutney & toasted onion bread

Rognons D'Agneau Au Poivre

One of my favourite starters consisting of pan fried fresh lamb's kidneys served in a creamy peppercorn & mushroom sauce, served with toasted brioche

Trio De Porc Aux Trois Saveurs

Braised pork cheek, crispy pork belly & a breaded pulled pork bonbon, presented on a potato miette flavoured with crushed black pudding & spinach, dressed with a roasted garlic jus

Les Plats

Supreme De Poulet Aux Champignons

Pan fried chicken supreme presented on green beans, carrots, chestnut mushrooms, caramelised onions & deep fried diced potatoes, finished with a creamy mushroom sauce

Filet De Bar

Pan fried fillet of sea bass, presented on a bed of diced seasonal vegetables & pomme Croquette potatoes, dressed finished with an aromatic Thai sauce flavoured with chilli, ginger, lemon grass & coconut milk

Duo De Chevreuil A Notre Façon

Duo of pan fried medallion of venison cooked to medium & a suet pudding filled with braised venison shoulder flavoured with Port & pear, served with broccoli & dauphinois potatoes finished with a Madeira jus

Saumon Italienne

Fillet of salmon pan fried, fresh linguini pasta with mushrooms, peas & leeks, bound in a creamy smooth garlic, parsley & Parmesan sauce

Porc Du Paysan

Pork fillet filled with a Cheddar rarebit, wrapped in pancetta, served with braised red cabbage, roasted carrots & pomme Anna potatoes, garnished with a caramelised shallot jus

Confit De Canard

Duck leg confit, served with a julienne of vegetables & a celeriac dauphinois, drizzled with a satsuma & whiskey jus

Pave De Bœuf Sauce Poivre

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

Cabillaud Au Safran

Pan fried cod fillet, accompanied by finely diced ratatouille & new potatoes, dressed with a creamy saffron sauce

Rump D'Agneau

Lamb rump cooked to pink, served with a courgette flan flavoured with lemon, a grilled aubergine filled with garlic, basil & cheddar cheese & pomme Duchesse potatoes flavoured with Parmesan, garnished with a fresh herb & garlic lamb jus

Ballotine Pintade Farcie Au Crabe

Ballotine of boneless guinea fowl filled with crab & chicken farce, presented on a mire poix of vegetables, served with a crab bon bon, dressed with a Thai sauce flavoured with chilli, ginger, lemon grass, coconut milk & coriander