

SAMPLE ONLY

Le "New Years Eve" - 2 Courses £58

Les Entrées

Soupe D'Hiver

A smooth creamy broccoli, pear & blue cheese soup, topped with croutons

Coquille St Jacques

Pan fried King scallops presented on a trio of purees; tomato, sweet potato & cauliflower, served with pickled fennel, drizzled with an orange, carrot, honey & cardamom dressing, garnished with parmesan tuile

Beignet De Haddock

Strips of smoked haddock deep fried in a light batter, served with a duo of sweet chilli & ginger dressings

Pigeon Au Choux De Bruxelles

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

Lotte Et Bar De La Provence

Pan fried strips of monkfish & wild seabass set on a braised leek fondant, shredded pak choi & saffron turned potatoes, served with a silky fish soup (my uncles recipe), garnished with a rouille & Gruyère crouton

Tartelette A L'Oignons & Chevre (V)

A caramelised white onion, thyme & lemon tartlette, oven baked until golden, topped with goats cheese & fresh figs, dressed lamb lettuce leaves & a Port & fig dressing

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

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

Cuisse De Grenouilles A La Ma Façon

Frogs legs cooked in garlic butter until crispy & golden brown, served on a fricassée of wild mushrooms & a caramelised shallot purée, drizzled with a smooth roasted garlic cream sauce & a fresh Salsa verdi coulis

Les Plats

Duo Agneau De Bonne Annee

Fillet of lamb cooked to pink & a mini pithivier of pulled lamb flavoured with Cumin & wrapped in puff pastry, served with french beans cooked in garlic, sundried tomato & parsley, accompanied by a celeriac & grain mustard mousse & Pomme Anna potatoes, dressed with a roasted garlic, tomato & fresh herb jus

Cabillaud Façon Italienne

Pan fried cod fillet, presented on fresh linguini pasta bound with a mussel chowder flavoured with bacon lardons & diced seasonal vegetables

Pave De Veau A La Crème De Cep

Pan fried tournados of veal cooked to medium, set on a rosti potato flavoured with fresh truffle & shredded Savoy cabbage, served with seasonal root vegetables & finished with a sweet white wine, crème fraîche & wild mushroom sauce

Fletan A La Sauce Safran

Pan fried English halibut supreme, served on a celeriac fondant with stem broccoli & a quenelle of buttery mash potato, finished with a light creamy saffron sauce

Ballotine Pintade Farcie Au Crabe

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

Chevreuril A La Boheme

Pan fried venison loin cooked to pink, served with kale, an aromatic carrot puree & creamy Dauphinois potatoes, finished with a Madeira jus

Poulet Aux Champignons Sauce Estragon

Supreme of chicken presented on a fricassee of wild mushrooms, peas & spinach, served with a potato croquette flavoured with Parmesan & set on a pool of "beurre blanc" flavoured with fresh tarragon

Magret De Canard

Gressingham duck breast cooked to medium, served with braised red cabbage, romanesco, a parsnip puree, celeriac & grain mustard dauphinois potatoes, dressed with a satsuma sauce

Entrecôte Aux Poivres

Sirloin steak presented on seasonal roasted root vegetables with home cut chips, served with a creamy cracked peppercorn sauce