

“La Fête Des Mères” (£40 2 Courses) – SAMPLE ONLY

Les Entrées

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, topped with a garlic rouille, crab croquette & Parmesan tuile

Gateau De Poisson

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

Le Chèvre Panne Au Deux Saveurs

Deep fried breaded baby goats cheese, presented on a dressed salad leaves, roasted beetroot & orange segments, drizzled with a seaseeme seed caramel

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

Parfait De Volaille

Sliced toasted brioche topped with home-made smooth chicken liver parfait flavoured with Port & Cognac, accompanied by Autumn pickled vegetables, finished with a Cumberland dressing

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 in a crispy filo basket

Salade Boheme

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

Trio De Porc A Notre Façon

Crispy pork belly, braised pork cheek & shredded pork croquette served on a celeriac & truffle puree, accompanied by celeriac remoulade, drizzled with a fresh thyme 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, served with stem brocolli, roasted carrots & potato wedges, dressed with a creamy light orange & rosemary 'Beurre Blanc'

Duo De Chevreuil A Notre Facon

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

Saumon Au Safran

Fillet of salmon pan fried, set on fine diced ratatouille, served with pomme croquettes flavoured with sun dried tomato, basil & Parmesan, dressed with a creamy saffron sauce

Porc Du Paysan

Pork fillet filled with a Cheddar rarebit, wrapped in pancetta, served with served on a julienne of seasonal vegetables & new potatoes, garnished with a caramelised shallot jus

Confit De Canard

Duck leg confit, set on a carrot puree, served with green beans flavoured with chopped parsley, garlic, tomato & shallots & celeriac potato dauphinois, finished with a cherry 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 Risotto

Pan fried cod fillet, presented on a bed of risotto flavoured green vegetables & leeks, drizzled with a creamy fresh basil sauce

Pithivier D’Agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, served with a courgette flan & stuffed baby aubergine, accompanied by pomme Anna potatoes, garnished with a fresh herb & garlic lamb jus

Ballotine De Pintade

Roasted ballotine of boneless guinea fowl filled with a chicken & dried fruit stuffing, presented on diced seasonal vegetables & pomme Duchess potatoes, finished with a fresh tarragon jus