

# “La Sunday Menu” (£35 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

### **Coquille St Jacques (£2.95 extra)**

Fresh pan-fried Scottish King scallops, presented on a fricassee of peas, pancetta & broad beans, dressed with a garlic & vanilla beurre blanc, garnished with a Parmesan tuile

### **Chèvre Au Deux Saveurs**

Breaded baby goats cheese, served with chilled roasted beetroot, roasted fig & dressed salad leaves, garnished with a pine nut brittle & drizzled with a sesame seed caramel

### **Gateau De Poissons & Oeuf Poche Croustillant**

A home-made fish cake flavoured with spinach, topped with a poached egg & a sun-dried tomato Hollandaise sauce

### **Gratin De Fruit De Mer**

Fresh mussels, King prawns & King scallops, bound in creamy Mornay flavoured with, saffron, Spring onion & chive, topped with breadcrumbs & oven baked until golden brown

### **Parfait De Foie De Volaille**

Sliced toasted brioche topped with home-made smooth chicken liver parfait flavoured with Port & Cognac, accompanied by a plum & Armagnac chutney

### **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 mild Cajun spices, served on salad leaves with a Caesar dressing, topped with croutons, a pancetta tuile & fresh Parmesan shavings

### **Duo De Porc**

Crispy pork belly & shredded pork belly bon bon flavoured with black pudding, served on a cauliflower puree & braised kale & caramelised apple, drizzled with a sweet English cider jus

## Les Plats

### **Bar Au Risotto Sauce De Coral & Champagne**

Pan fried fillet of sea bass, presented on a risotto flavoured with diced green vegetables, dressed with a Champagne & scallop roe beurre blanc

### **Supreme De Poulet Aux Champignons**

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

### **Roulade D’Agneau**

Pulled lamb shoulder flavoured with caramelised red onion & cumin, wrapped in puff pastry, served served with a courgette flan & stuffed baby aubergine, accompanied by pomme Dutchess, dressed with a garlic & rosemary jus

### **Filet Cantona (£6 extra)**

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

### **Paupiette De Porc Farcie**

Roasted pork fillet filled with cheddar rarebit & caramelised white onions, wrapped in pancetta & served with a julienne of Savoy cabbage & pomme Anna potatoes, finished with a shallot jus

### **Confit De Canard**

Duck leg confit, presented on French beans cooked with roasted cherry tomatoes, caramelised shallots, garlic & fresh parsley, served with dauphinois potatoes, finished with an orange & cherry jus

### **Duo De Veau**

Medallion of veal lightly dusted with breadcrumbs & herbs, a shredded veal croquette flavoured with lemon thyme & cream cheese, served with a stuffed mushroom filled with Parmesan & spinach, broccoli & celeriac dauphinois potatoes, dressed with a tarragon jus

### **Pave De Bœuf Sauce Poivre (£2 extra)**

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

### **Symphonie Sauce Au Safran**

Fillet of salmon & cod pan fried presented on finely diced ratatouille & new potatoes, dressed with a light creamy saffron sauce