Le "Boxing day Menu" £46 2 Courses - SAMPLE ONLY

Les Entrées

Soupe Du Jour

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, served on an orange segment & mixed beetroot salad, drizzled with a sesame seed caramel

Gratin De Fruit De Mer

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

Parfait De Foie De Canard

Sliced toasted brioche topped with home-made smooth duck 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 with toasted onion bread

Duo De Porc Et Boudin Aux Choux De Bruxelles

Crispy pork belly & braised pork cheek presented on a potato miette flavoured with crushed black pudding & spinach, set on a celeriac & truffle puree, drizzled with a roasted garlic jus

Les Plats

Supreme De Poulet Aux Champignons

Pan fried chicken supreme, served with a fricassee of mushrooms, baby onions, carrots & deep fried diced potatoes, finished with a creamy mushroom sauce

Filet De Bar

Pan fried fillet of sea bass, presented on a fricassee of wild mushrooms & peas, served with a crab & shrimp potato cake, dressed with a creamy fresh tarragon sauce

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 on a celeriac puree with broccoli & dauphinois potatoes, finished with a blackcurrant & sloe gin 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 Safran

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

Pithivier D'Agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, served with a courgette flan flavoured with lemon, served with pomme croquettes flavoured with parmesan & tomato & cauliflower & truffle mousse, garnished with a fresh herb & garlic lamb jus

Duo De Veau

Medallion of veal lightly dusted with breadcrumbs & herbs & a pulled veal croquette flavoured with fresh herbs & cream cheese, presented on green beans cooked with shallots, cherry tomatoes, garlic & fresh parsley & pomme Anna potatoes, dressed with a thyme jus