

Menu F

Starter:-

Minestrone Soup

Served with a Warm Baguette and Butter

Salmon Gravlax

Accompanied by Dressed Salad and Dill Mayonnaise

Sauté Chicken Livers and Wild Mushrooms

Served with Toasted Focaccia

Main Course:-

Confit of Duck Leg

Served with Dauphinoise Braised Cabbage, Fondant Potatoes and Topped with A Red Wine Sauce

Salmon en Croûte

Served with Sauté Potatoes, French Beans and Drizzled with a Balsamic Dressing

Braised Beef Skirt

Placed on Horse Radish Mash with Seasonal Vegetables and Topped with a Bourguignon Sauce

Pudding:-

Chocolate and Orange Bread and Butter Pudding

Served with a Crème Anglaise

Berry Mille-Feuille

Served with Crème Chantilly and a Berry Coulis

Sweet Cream Filled Profiteroles

Drizzled with Chocolate Sauce

Coffee or Tea and Mints to Conclude
£ 25.95 per person – Monday to Thursday
£27.95 – Friday to Sunday