**Starters**

**Meat**

**Wood pigeon pan fried and served on a round of parmentier potatoes with rocket leaves and pine kernels.(Gluten free)**

**Foie gras terrine served with cooked chopped apples and hazelnut dressing.**

**Sautéed duck breast served with a beetroot puree, parmesan shaving, rocket leaves and orange vinaigrette.**

**Beef Carpaccio with a artichoke and fennel salad, dressed leaves and tossed pine nuts.(Gluten free)**

**Vegetarian**

**Quails eggs in a puff pastry case served with roasted asparagus and glazed with a chervil hollandaise.**

**Goat cheese and caramelized red onion shortcrust tart served with pine kernels, rocket leaves and vinaigrette.**

**Wild mushrooms cooked in garlic and served with a homemade brioche and brandy and creme faiche sauce.**

**Stuffed mange tout filled with cream cheese and served with a cherry tomatoes dressing. (Gluten free)**

**Fish**

**Smoked salmon with radish and cucumber matchsticks served in a timbale topped with caviar and dill. (Gluten free)**

**Mille feuille de langoustine made with filo pastry and served with a saffron butter sauce and zucchini brunoise.**

**Seared fillet of sea bass, chive hollandaise roasted tomatoes on a vine and watercress.**

**King prawns and crayfish deconstructed modern cocktail with avocado's and cumin.(Gluten free)**

**Monk-fish rolled in poitrine fume (French bacon) pan fried and served with a saffron, fish stock and cream reduction.(Gluten free)**

**Seared king scallops served with a lime and crab infused mash or pea puree, truffle oil and balsamic glaze. (Gluten free)**

**Soup and veloute ( Gluten free)**

**Veloute of lentils topped with a duck and orange mousse and crispy bacon.**

**Roasted butternut squash served with Greek yoghurt and drizzle with truffle oil.**

**Wild mushrooms finished with crème fraiche and served with a crusty walnut bread roll.**

**In Between Starters and Main Courses.**

**Trou Normand will be served.**

**Lemon sorbet with calvados**

**Main courses**

**Lamb**

**Rack of lamb topped with a herb and garlic crust served with roasted shallots and red wine reduction and sauté wild mushrooms. (gluten free)**

**Lamb Noisette cooked pink served on a roasted aubergine and served with a béarnaise sauce.**

**Pork**

**Pork tenderloin wrapped in Parma ham served with a brandy, shallots and crème fraiche liaison. (Gluten free)**

**Rack of pork with a morels and cream sauce and slow cooked flageolets beans.**

**Chicken**

**Corn fed Chicken supreme stuffed with blue cheese and wrapped in bacon with Dijon mustard sauce. (Gluten free)**

**Tarragon and garlic marinated Chargrilled chicken breast served with yellow tagliatelle and roasted root vegetables.(Gluten free)**

**Beef**

**Char grilled and sliced fillet of beef served with roasted diced beetroot, horseradish crumbs, baby spinach and Madeira jus.**

**Classic beef wellington filled with a mushroom duxelle and duck pate wrapped up in Parma ham served with a rich red wine sauce.**

**Duck**

**Pan fried duck breast served with a spiced orange and cranberry sauce. (Gluten free)**

**Homemade Duck cassoulet (pre ordering only as it takes few hours to cook)**

**Fish**

**Cod medallions with spicy lentils, ginger, turmeric and served with a lemon butter sauce.**

**Seared Roasted salmon supreme served on a bed of fennel and baby spinach with a beurre blanc sauce. (Gluten free)**

**Tuna steak pan fried with olives and capers finish with a warm balsamic dressing and timbale de ratatouille. (gluten free)**

**Vegetarian**

**Artichoke and Parmesan cream shortcrust tartelette on a bed of asparagus and spring onions.**

**Field Mushrooms filled with goat cheese, olives and pine nuts (V) (gluten free)**

**Choice of potatoes, dauphinoise, roasted new or crushed rooster with truffle oil .**

**Pan fried French beans tossed with garlic, caramelized baby carrots finished with lime and coriander and cauliflower puree with a hint of cayenne pepper.**

**Walnut bread rolls or French bread with creamy butter with sea salt flakes provided too.**

**Desserts.**

**Fruits**

**Crème brullee vanilla flavour served with fresh raspberries. (Gluten free)**

**Raspberries or Lemon bavarois topped with exotic fruits.**

**Tarte au citron served with quenelles of crème fraiche.**

**Banana, walnuts and butterscotch crumble served with fresh cream or vanilla mascarpone.**

**Cheesecake of the month served with a passion fruit coulis.**

**Traditional French apple tart with calvados served with a honey and crème fraiche drizzle.**

**Vanilla and black cherry roulade served with fresh cream.**

**Eton mess with your choice of fruits.**

**Mango pavlova served with strawberries coulis .**

**Chocolate**

**Montmartre ( layers of chocolate meringue and chocolate mousse).**

**Chocolate bavarois topped with exotic fruits.**

**San marco de yema,( layers of vanilla sponge sandwiched between chocolate truffle, fresh cream and toasted yema).**

**Chocolate fondant served with Chantilly cream and fresh strawberries.**

**Belgium Chocolate and satsuma money bags finished with raspberry coulis.**

**Cheese Course (extra)**

**Selection of fine French and English cheese served on a slate with plum chutney, grapes and celery. £7.50 per head.**

**£40 per head for 3 courses (Trou Normand is given as complimentary)**

**Chef services and waiting staff are not included in the £35 .**