

Graduation Menu 2019

Lunch 29.95

Dinner 34.95

Complementary Glass of Rosé Champagne

Starters

Crème Vichyssoise & Croûtons (Hot or Cold) (V- GF)

Cream of leeks and potato, topped with croutons

Crêpe aux Epinards (V)

Oven baked pancake filled with spinach, topped with béchamel and cheese gratin

Crevettes poêlées aux Epinards

Pan fried prawns in garlic butter, spinach & red pepper coulis,

Médallions de foie gras

Foie gras pate served with fig artisan bread, and fig relish

Escargots façon Maitre d'hôtel

Oven baked snails with shallots, herbs & garlic butter

Main Dishes

Rôti d'Agneau au Romarin

Oven roasted tender lamb shank, on a bed of aubergine Provençal, scented with rosemary

Confit de Canard a la Poire

Oven roasted duck confit set on poached pear, In orange and port sauce

Roti de Saumon Farci au Crabe

Oven baked salmon with white crab meat, in white wine saffron cream sauce

Faux Filet de Bœuf Grillé

Extra £ 5.00

Char-grilled rib-eye steak, served with pommes frites. and Bordelaise sauce

Moroccan Roulade (V- GF)

A gluten free cauliflower & turmeric pastry roulade filled with chickpeas, pepper set on aubergine Provençale

Desserts

Tarte a la Framboise

Homemade raspberry tart, served With raspberry coulis

Trois boules de sorbets parfumés

Three scoops of refreshing sorbet, Orange, Lemon & Mango & Passion fruit

Mousse au Chocolat

Dark After eight mousse chocolate

Fromage

Chaource, Tomme de Savoie & Pont l'Eveque

