

# *Lunch & Early Evening Menu*

## **Tuesday to Saturday**

12:00noon to 2.00pm (Last order)  
2 Courses 17.95 – 3 Courses 20.95

## **Tuesday to Thursday**

5.00pm to 6.30pm (last order)  
2 Courses 20.95 – 3 Courses 24.95

### *Starters*

#### **POTAGE DU JOUR (V-GF)**

Soup of the moment

#### **ESCARGOTS MAITRE D'HOTEL**

Oven baked snails with shallots, herbs & garlic butter

#### **VOL AU VENT AUX CHAMPIGNONS (V)**

Oven baked vol au vent filled with baby mushroom,  
thyme in pink cream sauce

#### **SALADE DE CHEVRE & TOMATES (V)**

Salad of Vine tomato, spring onion, olives & pearl goat cheese  
with mustard & basil vinaigrette

### *Main Dishes*

#### **BROCHETTE DE POULET & PERLES DE COUSCOUS**

Char-grilled marinated skewered chicken breast, set on pearl  
Couscous & aubergines Provençale

#### **ROTI DE MERLAN AUX ASPERGES**

Roasted hake on a bed of asparagus with red bell pepper sauce

#### **ONGLET DE BOEUF GRILLE**

( Supplement: £ 3.00)

Grilled hanger steak served  
with pommes frites.

Green pepper corn Or Shallots & Garlic butter

#### **CREPE AUX EPINARDS & POTIRONS AU GRATIN (V)**

Oven baked pancake filled with butternut squash & spinach,  
topped with béchamel & gruyere cheese gratin

### *Desserts*

#### **TARTE DU JOUR**

Tart of the day with side dish of crème Anglaise

#### **DEUX BOULES DE SORBET PARFUMES**

Two scoops of refreshing sorbet :  
Mango & Raspberry, garnished with fresh fruits

#### **GATEAU AU FROMAGE A LA VANILLE**

Vanilla cheese cake with fresh strawberries & chocolate sauce

#### **FROMAGE DU JOUR**

Cheeses of the moment

