

# Set Menu

## Entrees

### **LA SOUPE (v)** du jour

Freshly made soup of the day served with crusty bread

### **LES CHAMPIGNONS (v)** sauvages en cassolette

Baked wild mushroom fricassee with roasted cashew nuts and soft egg, garlic and crème fraîche, served with toasted brioche

### **LES ESCARGOTS** au beurre d'ail

Half a dozen Snails prepared "Burgundy style" with garlic butter, fresh parsley, a touch of white wine served with bread

### **LE PATE** de foie de volaille

Chicken liver parfait with spiced apple chutney and toasted brioche

## Plats Principaux

### **LA BOUILLABAISSÉ** de poisson

Classic fish stew packed with flavours of the sea cooked in a tomato and saffron broth with Pernod, potato dumpling, garlic bread and aioli

### **L'ENTRECOTE** avec sauce au poivre

Prime Scottish Ribeye 10oz with French fries, garlic field mushroom, cherry vine tomatoes and green peppercorn sauce. £5.00 supplement

### **LES GNOCCHIS (v)** à la betterave et fromage

Sautéed beetroot and goats' cheese stuffed gnocchi with broad beans, spinach and rich tomato sauce

### **L'AGNEAU** rumsteck rôti à la fleur de thym

Roasted thyme rump of Perthshire lamb, Dauphinoise potatoes, served with a smoked pancetta, Toulouse sausage and bean cassoulet

### **LE DEMI POULET PROVENÇAL** au miel et jus de rôti

Half roasted chicken, goose fat roasted potatoes, honey roasted vegetables and jus de roti

### **L'ORGE PERLE (v)** printanier

A ragoût of pearl barley cooked with white wine, shallots, garlic, butternut squash, spinach and sun-blushed tomato finished off with a drizzle of mint oil and topped with crispy leeks

## Desserts

### **LA CREME BRULEE** à la vanilla de Madagascar

Madagascan vanilla crème brûlée with fresh raspberries

### **LE "POSSET"** au citron vert

Chilled lime posset with summer strawberries and petits sables biscuits

### **LA TARTE AU CITRON** avec le sorbet à

Traditional French lemon tart served with blackcurrant sorbet and a chocolate swirl

### **LE CRUMBLE** à la pomme et rhubarbe rose

Baked rhubarb and pink lady apple crumble, crème Anglaise and vanilla ice cream

Set Menu £30.00 per person