

EASTER MENU

ENTREES

LE POTAGE *du jour* (V)

Soup of the day & French bread

LE PATE *d'Ardennes*

Coarse Ardennes pâté, red onion jam, cornichons & toasted pain de campagne

LA SALADE *de fromage de chèvre* (V)

Crumbled goats' cheese, baby salad leaves, roasted baby beetroot, pomegranate, endive & citrus vinaigrette

LES GAMBAS *flambées*

King prawns, Calvados apple brandy, beurre blanc sauce & chilli oil

L'ARTICHAUT *grillé* (V)

Half chargrilled globe artichoke & Pommery mustard dressing

PRINCIPAUX

LE BOEUF *Bourguignon*

Slow cooked beef cheeks, Burgundy red wine, smoked pancetta, sautéed pearl onions, button mushrooms, creamy mash

L'ORGE PERLE *printanier* (V)

Pearl barley ragoût, white wine, shallots, garlic, spinach, broad beans, sun blush tomatoes, mint oil, crispy leeks

LE DEMI POULET

Half lemon, honey, paprika & thyme marinated chicken, roasted on the spit, goose fat roast potatoes, honey root vegetables, your choice of smoked hickory, jus de roti or Béarnaise sauce

LE MAGRET *de Canard*

Slow cooked duck leg confit, port wine jus, Toulouse sausage, smoked pancetta & bean cassoulet

LE LOUP *de Mer*

Pan-fried fillets of sea bass wrapped in sage & cured ham, rich tomato, sweet mixed pepper, smoked pancetta & potato dumpling fricassée, purple tender stem broccoli & sauce vierge

LES GNOCCHIS *aux champignons* (V)

Sautéed wild mushroom gnocchi, Mediterranean vegetables in rich tomato ragoût, rocket, fennel & red onion salad

DESSERTS

LE GATEAU DE FROMAGE *au chocolat au lait*

Milk chocolate & hazelnut cheesecake, kumquat compote & praline cream

LA CREME *brûlée*

Madagascan vanilla crème brûlée & fresh raspberries

LA MOUSSE *a la mangue*

Light fresh mango mousse, pineapple salsa & poppy seed meringue shards

LE PUDDING ATLANTIC *beurre caramel sale*

Warm sticky date pudding with salted caramel sauce and vanilla ice cream

LES FROMAGES *Affinés de France*

A selection of four French ripened cheeses, grapes, apricots, Scottish oatcakes **Supplement £3**