

# MOTHER'S DAY MENU

## ENTREES

### CRÈME Dubarry (V)

Classic cream of cauliflower soup & French bread

### LA TERRINE du Chef

Home-made chef's terrine, spiced apple chutney, cornichons & toasted pain de campagne

### LA SALADE au Chevre Chaud

Maple glazed goats' cheese, baby salad leaves, roasted baby beetroot, rustic croutons, pomegranate, dried cranberries, citrus vinaigrette, candied pine nuts & pumpkin seeds (Contains nuts)

### LES GAMBAS flambées

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

### L'ARTICHAUT grillé (V)

Half chargrilled globe artichoke & wholegrain Moutarde de Meaux Pommery dressing

### LE SAUMON FUMÉ Écossais

Scottish smoked salmon, caper berries, lemon, horseradish crème fraîche & rocket salad

## PRINCIPAUX

### LE BOEUF Bourguignon

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

### L'ÉPEAUTRE Perlé (vg)

Vegetable & spelt ragoût, white wine, broad beans, spinach, garden peas, sun dried tomatoes, butternut squash & parsnip crisps

### LE DEMI POULET

Half smoked 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 CASSOULET au Canard Confit

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

### LE BAR Poêle

Grilled fillet of sea bass, vegetable & spelt ragoût, white wine, broad beans, spinach, garden peas, sun dried tomatoes, butternut squash & parsnip crisps (May contain nuts)

### LES GNOCCHIS à la Truffe Noire (v) (vg)

Sautéed black truffle gnocchi, Mediterranean vegetable & rich tomato ragoût, rocket, fennel & red onion salad. A vegan & gluten free option is available (May contain nuts)

## DESSERTS

### LE GÂTEAU au fromage

Home-made white chocolate & Grand Marnier cheesecake

### LA CREME brûlée (v)

Madagascan vanilla crème brûlée & fresh raspberries

### LE POSSET au Champagne

Champagne and fresh raspberry posset with petits coeur Sables biscuit

### LE PUDDING Atlantic

Warm sticky date pudding, salted caramel sauce & vanilla ice cream

### LES FROMAGES Affinés de France

Three French ripened cheeses, petit Brie, Fourme D'Ambert and Comté Mélodie grapes, apricots & Scottish oatcakes (Contains nuts) (Supplement £3)

If you have a food allergy, please ask for our allergens guide as not all dish ingredients are listed on the menu.