



# MENU

Weekend Menu | 11<sup>th</sup> - 12<sup>th</sup> January 2025



## VEGETABLE RAGOÛT

Small/large

With potatoes, chickpeas, roasted carrots, courgette, peppers, onions, garden peas, in a mild curry & tomato sauce.....**£7.00/£8.50**

## SALADE DE COUSCOUS GÉANT À LA PROVENÇALE

Giant couscous salad with roasted peppers, red onions, courgette, black olives, in a sun-dried tomato and herb vinaigrette.....**£7.00/£8.50**

## CHOU FLEUR À LA GRECQUE

Light steamed saffron cauliflower with fennel, roasted red onions & mushrooms, in a light mustard & pickle sauce.....**£7.00/£8.50**

## RED CABBAGE & BEETROOT SALAD

With carrots, red onions, kidney beans, cranberries, in a parsley & apple cider vinaigrette.....**£7.00/£8.50**

## LEMONY POTATO & BROCCOLI SALAD

With radish, Feta cheese, capers and dill, in a lemon zest & olive oil dressing.....**£7.00/£8.50**

## PEA & SPINACH TOURTE

Light egg mix with cheese, garden peas, spinach, onions & mint.....**£7.50**

## GRATIN DAUPHINOIS

Finely sliced potatoes layered with garlic, béchamel and cream, topped with cheese.....**£11.00**

## BOULETTES DE BOEUF À LA PARISIENNE

Handmade beef meatballs with horseradish & oregano, in a tomato, white wine, vegetable & herb sauce.....**£15.50 for 6 meatballs - £3.25 each**

## BOEUF BOURGUIGNON

Small/large

Classic beef casserole slow braised in a rich red wine sauce, with smoked bacon lardons, roasted mushrooms & button onions.....**£14.00/£23.50**

## PORC STROGANOFF

Strips of pork loin in a classic Brandy, paprika, roasted mushroom & cream sauce.....**£11.50/£19.00**

## CROMESQUIS DE POISSON

Trout & cod fishcakes with potatoes, lemon zest, parsley & dill, coated in panko breadcrumbs.....**£8.00**

## BOULETTES DE POULET À LA NIÇOISE

Handmade chicken meatballs with pesto, parsley and parmesan, in a Provençal sauce.....**£17.00 for 6 meatballs - £3.50 each**

## PAILLARDE DE VOLAILLE AU CITRON PICCATA

Char-grilled boneless chicken thigh with a delicate caper, lemon, garlic & herb dressing.....**£8.00**

## SUPRÊME DE POULET FARCI AUX TRUFFES

Chicken breast stuffed with a black truffle, wild mushroom and chicken mousseline, with a delicate Armagnac, leek & cream sauce.....**£13.50**

## POULET À L'ARTOIS

Tender chunks of chicken breast with artichoke hearts, onions and carrots, in a rich Madeira and herb sauce.....**£11.50/£19.00**

## POT ROASTED CHICKEN À L'ANCIENNE

Stuffed with a traditional bread, sage, onion & garlic farce. Served with a rich red wine & chicken jus.....**£18.00**

## SOUPS :

POULE AU POT (CHICKEN SOUP).....**£5.00**

BORSCHT (BEETROOT SOUP).....**£5.00**

## SIDES :

CAROTTES RÂPÉES, CELERiac RÉMOULADE, LENTILLES PRINTANIÈRES.....**£6.00**

CREAMED MASH.....**£5.00**

TRUFFLE MASH.....**£6.50**

SPINACH MORNAY.....**£7.00**

FONDANT POTATOES.....**£7.00**

## PRE-PACKED MAINS :

CHICKEN GOUJONS.....**£12.00**

## PÂTÉS :

CHICKEN LIVER PÂTÉ.....**£8.00**

## DESSERT :

LEMON MOUSSE.....**£5.00**

