

Rendezvous brasserie

Menu Rapid

Starter Only £7

Main Course Only £15.5

2 Courses £22 / 3 Courses £25

Starters

Soup of the Day

Moules Mariniere in a Onion , Garlic, White Wine & Cream Sauce

Mozzarella, Avocado Tartar & Tomato Salad with Basil & Olive Oil Dressing

Portobello Mushroom Risotto with Crème Fraiche & Grated Parmesan

Chicken Liver Pate served with Mixed Salad & Toast

Croustade of Roast Red Pepper, Aubergine Caviar & Mushroom with Goats Cheese & Pesto

Main Courses

Grilled Fillet of Sea Bream served with Butternut Squash & Sweet Potato Puree, Sauce Vierge

Grilled Fillet of Halibut with Spinach, New Potatoes & Choron Sauce

(Supplement of £6.00)

Braised Pork Belly served with Braised Red Cabbage, Lyonnaise Potatoes & Apple Sauce

Chicken Dijonnaise, Pan Roast Corn Fed Chicken Breast with Dijon Mustard Sauce, Spinach & Dauphinoise Potatoes

Pan Roast Rump of Lamb served with Dauphinoise Potatoes, Mange Tout & Minted Lamb Jus

(Supplement of £3.00)

Navarin of braised Lamb with Vegetables and Mash Potatoes

Onglet de Boeuf Bordelaise

Traditional French cut of Beef served with Caramelized Onions, Bordelaise Sauce & French Fries

(Best served Rare or Medium Rare)

Desserts

Warm Apple Crumble served with Vanilla Ice Cream or Custard

Mango & Passion Fruit Bread and Butter Pudding with Custard

Vanilla Brûlée with Mango Compote

All prices are inclusive of VAT. A 12.5% gratuity will be added to your bill.

Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes to be free of nut traces.

Any allergies please speak to the manager on duty.