

Rendezvous brasserie

Menu Rapid

Starter Only £7.5

Main Course Only £16

2 Courses £23 / 3 Courses £26.5

Starters

Soup of the Day

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

Portobello Mushroom Risotto with Crème Fraiche & Grated Parmesan

Salmon Rillettes with Beetroot, Salad & Croutons

Prawn Cocktail with Marie Rose Sauce

Moules Marinière in a Onion, Garlic, Parsley, White Wine & Cream Sauce

Main Courses

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

Grilled Fillet of Halibut with Mussels, Prawns & New Potatoes in a White Wine & Herb Sauce
(Supplement of £6.00)

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

Braised Beef Bourguignon with Mash Potato

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

Pan Roast Rump of Lamb served with Dauphinoise Potatoes, Mange Tout & Minted Lamb Jus
(Supplement of £3.00)

Onglet de Boeuf Bordelaise

Traditional French cut of Beef served with Caramelized Onions, Bordelaise Sauce & French Fries
(Best served Rare or Medium Rare)

Dessert

Spiced Orange Bread & Butter Pudding with Custard

Poached Peach with Strawberry Coulis & Violet Ice Cream

Two Scoops of Nougat Ice Cream

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.