

3 Courses £32.50

Starters

Roast Butternut Squash Soup with Chestnut Crème Fraiche

Marinated Salmon with Dill & Mustard Vinaigrette

King Scallop & Saffron Risotto

Chicken Liver Pate, Quince Chutney & Brioche

Buffalo Mozzarella, Beetroot & Rocket Salad

Main Courses

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

Grilled Fillet of Salmon served with New Potatoes, French Beans & Béarnaise Sauce

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

Roast Surrey Farm Sirloin of Beef, Roast Potato, French Beans & Red Wine Jus

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

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

Baked Crepe Ratatouille a la Provence

Desserts

Warm Apple Crumble served with Vanilla Ice Cream or Custard

Prune & Armagnac Crème Brûlée

Poached Pear with warm Chocolate Sauce & Vanilla Ice Cream

Selection of French Cheeses Roquefort, Comte, Tomme de Savoir & Camembert with Biscuits, Grapes & Celery

Coffee & Petit Fours