

Rendezvous brasserie

Mother's Day

3 Courses Special Set Menu

£40 per person

Starters

Soup of the Day

Salade d'Endive, Beetroot, Goat Cheese & Vinaigrette

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, Poached Quince & Toast

Prawn Cocktail with Marie Rose Sauce

Duo of Marinated Salmon Gravavlax & Salmon Rillettes with a Mustard & Dill Vinaigrette

Main Courses

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

Grilled Fillet of Salmon with Broccoli, New Potatoes & Capers Beurre Blanc

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

Crepe d'épinard au Gratin, Spinach, Butternut Squash & Pine Kernel Crepe Gratinated with a light Cheese Sauce Served with a Green Salad

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

Braised Beef Bourguignon served with Mash Potato

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

(Supplement of £3.00)

Grilled Sirloin Steak served with French Fries & a choice of Peppercorn Sauce or Bearnaise Sauce

(Supplement of £5.00)

Onglet de Boeuf Bordelaise

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

Desserts

Baked Chocolate Fondant with warm Bittersweet Chocolate Sauce & Vanilla Ice Cream

(Supplement of £3.00)

Apple Crumble with Vanilla Ice Cream or Custard

Poached Pear with Vanilla Ice Cream & Chocolate Sauce

Roquefort, Camembert & Comte Cheeses

(Supplement of £3.00)

All prices are inclusive of VAT.

An optional 12.5% gratuity will be added to your bill. Any allergies please speak to the manager on duty.

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.