

# PALM COURT

~BRASSERIE~



OLIVES 2.75

HOT GARLIC BREAD 2.95

HOME BAKED BREADS WITH  
BLACK OLIVE TAPENADE 2.25

**ROCK  
OYSTERS**  
1/2 DOZEN 7.95  
DOZEN 12.95

## APPETISERS

FRENCH ONION SOUP gruyère cheese	4.95
CLASSIC MEDITERRANEAN FISH SOUP with rouille, croutons & gruyère	5.50
GRILLED GOATS CHEESE ON FOCCACIA with sweet tomato chutney	6.95
TRICOLOR SALAD avocado, mozzarella, plum tomato, rocket & basil pesto	5.95
SALMON FISHCAKE tartare sauce	
BAKED WEDGE OF BRIE in filo pastry with cranberry chutney	5.95
POACHED ASPARAGUS parma ham & coriander hollandaise	6.95
BREAD CRUMBED CALAMARI with tartare sauce	6.95
CHICKEN LIVER & FOIE GRAS PARFAIT toasted sourdough and red onion marmalade	6.95
WHOLE TIGER PRAWNS pan fried in garlic butter	7.95
PETITE CASSEROLE OF CLAMS, MUSSELS & CHORIZO	7.95

## PLAT DU JOUR

- MONDAY -

### Hachis Parmentier 10.95

Comfort food at its best with our version of the much loved Cottage Pie

- TUESDAY -

### Poulet Basquaise 12.95

French one-pot stew featuring chicken & peppers and served with rice

- WEDNESDAY -

### Toulouse Cassoulet 13.95

Rich, slow-cooked cannellini bean stew with Toulouse sausages, duck confit and bacon lardons

- THURSDAY -

### Confit de Canard 13.95

Duck leg cooked confit with sauteed baby potatoes & garlic. Served with a green salad

- FRIDAY -

### Lobster Thermidor 19.95

Lobster topped with creamy bechamel sauce and gruyere cheese. Served with chunky chips and salad garnish

- SATURDAY -

### Palm Court Burger 9.95

Prime burger topped with gruyere, onions and gherkins. Served with french fries

- SUNDAY ROAST -

2 Course Set Menu 13.95  
3 Course Set Menu 16.95

Choice of Roast Lamb,  
Roast Sirloin of Beef  
or Half Chicken

## STEAKS

All our beef has been individually sourced from 21 day aged Herefordshire beef stocks in partnership with our butcher.

MINUTE STEAK 6oz sirloin steak with french fries and garlic butter	14.95
CLASSIC STEAK FRITES 8oz sirloin steak with french fries & grilled herb tomato	16.95
FILLET STEAK 8oz prime cut fillet with handcut chunky chips & grilled herb tomato	19.95
CHATEAUBRIAND (for two sharing) 18oz choicest cut of the centre fillet with sauteed new potatoes and french beans	36.95

CHOICE OF SAUCES AVAILABLE WITH ALL STEAKS

Green peppercorn • Bearnaise • Roquefort 1.50  
Garlic & herb butter 1.00

## PASTA & VEGETARIAN

TAGLIATELLE with bacon, mushrooms and cream sauce	8.95
PEA & GARDEN HERB RISOTTO with goats cheese	9.95
MOROCCAN SPICED VEGETABLE CASSEROLE with couscous and flaked almonds	10.25
SEAFOOD LINGUINE king prawns, mussels and clams with roma tomatoes, chilli and spinach	12.95

## MAINS

MOULES MARINIÈRE & FRITES mussels cooked in white wine, garlic, parsley & cream	10.95
GRILLED CALVES LIVER mustard mash, crispy chorizo and sherry vinaigrette	13.95
HADDOCK AND CHIPS with tartare sauce	10.95
WHOLE CROMER CRAB (served chilled) with french fries and mayonnaise	14.95
ROAST SEA BASS FILLET french beans, black olives, cherry tomatoes & basil pesto	13.95
SALADE NICOISE with seared tuna steak	13.95
PAN FRIED WHOLE TIGER PRAWNS in garlic butter with french fries	16.95
WIENER SCHNITZEL with potato salad, anchovies and capers	14.95
HALF CHAR-GRILLED CHICKEN with french fries and chasseur sauce	11.95
GRILLED DUCK BREAST dauphinoise potatoes, roasted vegetables, peppercorn sauce	16.95
ROAST LAMB RUMP with couscous and provencale sauce	15.95

## Sides

Mixed Salad	Roasted Vegetables	Petit Pois a la Francaise
Green Beans	French Fries	Dauphinoise Potatoes
Pomme Puree	Steamed New Potatoes	Green Salad with Walnuts

## LUNCH & THEATRE MENU

Available Monday to Thursday All Day - Friday and Saturday from 12pm to 7pm

### Starters

Soup of the day
•
Grilled goats cheese on focaccia with sweet tomato chutney
•
Citrus cured salmon with salade russe
•
Chicken liver & foie gras parfait, toasted sourdough & red onion marmalade (£2 supplement)

### Mains

Pea & garden herb risotto with goats cheese
•
Beef bourguignon and mash (£2 supplement)
•
Roast salmon fillet, creamy polenta and red pepper coulis
•
Toulouse sausages in onion gravy with creamy mashed potato

### Desserts

Classic creme brulee
•
Dark & white chocolate terrine with chartreuse cherries
•
Selection of ice creams and sorbets
<b>2 COURSES 12.95</b>
<b>3 COURSES 15.95</b>