

STARTERS

FRENCH ONION SOUP

TRADITIONAL HOME MADE BAKED ONION SOUP

VICHYSOISE

TRADITIONAL CREAMY LEEK AND POTATO SOUP

GRILLED GOAT CHEESE

MARINATED IN WALNUT OIL, MIXED HERBS AND BASIL, LEMON AND CAPERS VINAIGRETTE

CHICKEN LIVER, GARLIC CHANTERELLES

SAUTEED SPINACH, NUTMEG, SAUCE LYONNAISE

MUSHROOMS 'STILTONNAISE'

MUSHROOMS MARINATED IN LEMON GARLIC AND SPICES GRILLED WITH STILTON CHEESE

FRESH MARINATED SALMON

WITH FRESH DILL, LEMON JUICE AND SPICES, ON A BED OF SALAD

MEDITERRANEAN PEPPERS

ROASTED AND STUFFED PEPPERS WITH SOFT CHEESE & CHIVES, SERVED WITH GREEK GARLIC DRESSING

SMOKED CHICKEN & MUSHROOM

IN PASTRY TRIANGLES WITH AIOLI MAYO & SAUCE BORDELAISE

MAIN COURSES

TURKEY ESCALOPE

CHEESE AND MUSTARD CRUSTED TURKEY ESCALOPE, SERVED WITH PORT WINE SAUCE

GRILLED LOIN OF PORK

SERVED WITH HONEY SOYA SAUCE AND TABASCO

COQ AU VIN D'ALSACE

TRADITIONAL CHICKEN IN A POT, SLOWLY COOKED IN WINE SHALLOTS, MUSHROOMS & MIXED HERBS

LAMB 'WELLINGTON'

RED WINE, ROSEMARY AND GARLIC BRAISED LAMB, WRAPPED IN PASTRY, BAKED & SERVED WITH SAUCE DEMI-GLACE

FROMAGE DE CHERVE VEGETARIENE

ROASTED PEPPERS AND GOAT CHEESE STUFFED TOMATOES, SERVED ON A BED OF SALAD

CHICKEN SUPREME FARCI DUXELLOISE

BREAST OF CHICKEN ON A BED OF WILD MUSHROOM DUXELL STUFFING WITH SAUCE DIJONNAISE

SALMON ESCALOPE 'EN PAPILOTE'

SALMON PARCEL WITH CHOPPED FRESH DILL, LEMON JUICE GARLIC AND SPICES, BAKED IN THE OVEN

COD A LA PROVENCALE

PAN-FRIED CHUNKS OF CODE WITH TOMATO FONDUE, CHERVIL, TARAGON AND PARSLEY

DESSERTS

APPLE PIE WITH CREAM OR ICE CREAM

ICE CREAMS CHOCOLATE, VANILA, STRAWBERRY

SORBETS ORANGE, LEMON, BLACK CURRANT

CHOCOLATE MOUSSE

TIRAMISU

SELECTION OF VEG./GREEN,MIXED ,TOMATO-ONION SALAD/,FRENCH FRIES, £1.35