

**Velouté Germiny**

*Chicken consommé enriched with cream & egg yolk, sorrel and chervil. Served with croutons.*

**Terrine of foie gras**

*Served with toasted pain de Campagne.*

**Smoked salmon, classic garnish**

*Oaked smoked salmon served with egg white & yolk, capers and shallots*

**Seared duck foie gras**

*Sautéed slice of duck foie gras served with salsify and grapes moistened with Sauternes.*

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**Wild seabass with braised fennel**

*Served with braised Florence fennel and a fumet of red wine.*

**Cornish red mullet, artichoke barigoule**

*Red mullet with a warm stew of violet artichokes, saffron, carrots and red onions, extra virgin olive oil and white wine flavoured with thyme.*

**Tournedos of Angus beef a la bourguignonne**

*Fillet of Scottish beef served with button onions, lardons and mushrooms, pommes purée and a red wine jus.*

**Poche-grille Anjou pigeon, petite pois a la Française**

*Milk fed pigeon, poached then coloured on the grill, served with peas, lettuce and button onions, pommes cocotte and a light pigeon jus.*

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**Assiette of Valrhona chocolate**

*Selection of chocolate fondant, delice and white chocolate ice cream*

**Savarin of cherries and pain d'épices**

*Poached cherries, crème chantilly, pain d'épices and pistachios*

**Selection of Philippe Olivier cheese**

*French Farmhouse cheeses made from Maitre fromager Philippe Olivier.  
(Supplement £4)*

£28 per person including coffee.

Price includes VAT, a discretionary service charge of 12.5% will be added to you bill.