

The Waggoners

David Durand executive chef

suggest a selection of his favourite dishes

5 courses £36.00

Foie gras poelle perigourdine

Pan fried foie gras with toasted brioche and caramelised apple on a bed of wild mushrooms and Perigourdine sauce

Or

Salade de rocket et jambon de parme

Rocket salad with Parmesan shaving, Parma ham and potatoes

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Aumoniere de crabe et poisson

Purse pancake filled with crab meat and cod, shallots, béchamel and mushrooms sauce

Or

Cuisses de grenouilles en brochette maitre d'hôtel

Frogs legs skewers served with sweets courgette brunoise, carrots and lemon parsley butter

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Trou Normand

Apple sorbet and Calvados

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Fillet mignon de porc sauce aux pommes

Pork filet mignon served with sweet potato mash, caramelized apple and cider sauce

Or

Daurade grise au fenouille confit

Sea bream filet served with confit fennel and citrus

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Tarte fine aux Pommes, glace vanille

French apple tart with vanilla dream ice cream

Or

Bananes Flambees au rhum, sauce caramel

Bananas flambées with rum and toffee sauce served with grilled almonds and pistachio

*Some dishes may contain trace elements of nuts. All prices are inclusive of 17.5% value added tax.
A discretionary service charge of 10% applies to parties of six or more persons*