

Starters

Creamy fennel soup

White fish & vegetable strudel in filo pastry

Main Courses

Venison stew served with sautéed potatoes

Pan-fried salmon, rice and shallot butter

Aubergine, tomatoes, courgette and goat cheese Tian

Desserts

Oven baked apple with vanilla

Traditional French fruit cake

Les Accompagnements

Gratin Dauphinois £2.80

Seasonal vegetables £2.80

Mixed salad £2.80

Side of chips £2.50

Coffees and teas

Americano, Cappuccino, Single espresso, Liqueurs coffee

Some dishes may contain trace elements of nuts. All prices are inclusive of 17.5% value added tax.
A service charge of 12.5% applies to parties of six or more persons