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PARTY MENU
3 courses £53

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Please choose a maximum of THREE dishes per STARTERS, MAINS, DESSERTS (including vegetarian and vegan option) OR a set menu (e.g. ONE choice) from the following (do not send this menu to your guests):

STARTERS
1. Salad Lyonnaise
2. Salad of grilled goats cheese (V)
3. Fish soup, rouille, croutons and gruyere
4. Onion tart, butter sauce (V)
5. Smoked salmon, sauce gribiche
6. Wild mushroom risotto (V)
7. Bruschetta with roast tomato and buffalo mozzarella (V)
8. Snails on toast, garlic butter
9. Bayonne ham, celeriac remoulade
10. French onion soup, croutons, gruyere

MAIN COURSE
1. Confit duck, honey and clove sauce
2. Chump of Lamb, red wine sauce
3. Fillet of Sea Bream, sauce vierge
4. Daube of beef bourguignon
5. Guinea fowl, chestnuts, wild mushroom sauce
6. Duck breast, port and raisin sauce
7. Cote de boeuf (£9.50 supplement, 325 gr, usually cooked medium-rare)
8. Confit belly of pork, apple compote, red wine sauce

VEGETARIAN MAIN COURSE
1. Beetroot tart tatin
2. Melanzane parmigiana
3. Wild mushroom and ricotta crespelina

VEGAN STARTERS
1. Roasted peppers, basil and capers focaccia with a balsamic dressing
2. Watermelon, tomato, olive and cucumber salad with oregano

VEGAN MAIN COURSE
1. Aubergine strudel with lentil and butternut, baby spinach and pomegranate salad.
2. Pitivier of sweet potato, cauliflower and squash, tomato compote.

DESSERTS
1. Seasonal fruit tart, crème anglaise
2. Crème caramel
3. Chocolate cheesecake
4. Fruit salad
5. Vanilla profiteroles
6. Les fromages (£7 supplement)

Please make your choice as early as possible as some items may not be available
All main courses come with vegetables, salad and a potato dish

we cannot guarantee the total absence of any allergen
please speak to a member of staff if you suffer from any allergies
all foods prepared in an environment where nuts are present
to the best of our knowledge no gm products are used
our cheese products are mostly unpasteurised

15% service charge