

PARTY MENU
3 courses £49.95

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. Seasonal lamb dish
3. Fish of the day
4. Daube of beef bourguignon
5. Guinea fowl, chestnuts, wild mushroom sauce
6. Seasonal game dishes (market price)
7. Duck breast, port and raisin sauce
8. Cote de boeuf (for two people, £18 supplement)
9. Cassoulet maison
10. Rack of lamb (for 2; £20 supplement)
11. Blue lobster, saffron risotto (for 1, £12 supplement)
12. Confit belly of pork, apple compote, red wine sauce

VEGETARIAN MAIN COURSE

1. Beetroot tart tatin
2. Melanzane parmigiana
3. Pepper and onion stew, baked egg
4. Provençal stuffed beef tomato
5. 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. Stuffed courgettes with cashew nuts and wild rice
2. Chestnut mushroom and carrot bourguignon with a sweet potato mash
3. Stuffed courgette with caponata, brown rice and cashew nuts.
4. Aubergine strudel with lentil and butternut, baby spinach and pomegranate salad.
5. Kimchi brown rice with avocado, red cabbage and cucumber and fried tofu, peanut dressing.
6. Pitivier of sweet potato, cauliflower and squash, tomato compote.

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

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DESSERTS

1. Seasonal fruit tart, crème anglaise
2. Crème caramel
3. Nougat glace, raspberry coulis
4. Chocolate cheesecake
5. Fruit salad
6. Vanilla profiteroles
7. Seasonal fruit strudel, crème fraiche
8. Les fromages (£6 supplement)

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