

# GROUP DINING MENU

3 courses for 50.00

## PRE ENTRÉE

### TO SHARE BAGUETTE ET TREMPETTES V

Saffron rouille, olive oil & balsamic reduction, black olive tapenade

## ENTRÉE

### SOUFFLÉ AU FROMAGE V

Twice baked soufflé, Coastal Cheddar sauce

### DUO DE CÉLERI-RAVE VE

Celeriac fondant & remoulade, walnut dressing

### PÂTÉ DE CAMPAGNE

Pork terrine, grain mustard mayonnaise, cornichons, garlic crouton

### SOUPE À L'OIGNON GRATINÉE

French onion soup

## PLAT

### GIGOLETTE DE POULET

Chicken leg, mushroom stuffing, truffled celeriac mash, wild mushrooms, jus gras

### CASSOULET AU CANARD

Duck leg cassoulet, chorizo

### PLIE MEUNIÈRE

Whole plaice, brown butter & caper sauce, new potatoes

### FRICASSÉE DE CHAMPIGNONS SAUVAGES ET ARTICHAUTS VE

Pan-fried wild mushrooms, chargrilled artichokes, garlic croutons

### STEAK FRITES upgrade to filet steak for +5.00

Rump (8oz) French fries, mixed leaf salad, garlic tomato, Café de Paris butter

## DESSERTS

### CRÈME BRÛLÉE V

Creamy vanilla custard, caramelised sugar topping

### CHOCOLAT PRALINÉ FEUILLETINE V

Layered chocolate sponge, mousse, praline, chocolate glaze, Griottine cherries

### TARTE FINE AUX POMMES VE

Fine apple tart, Jude's vanilla ice cream

### SELECTION DE GLACES V | VE WITHOUT BISCUIT

Jude's ice cream and sorbets, three scoops & biscuit.

Ice cream: vanilla, chocolate, strawberry

Sorbet: raspberry, mango, lemon

### ADD SELECTION DE FROMAGES

Fourme d'Ambert, Westcombe Red Cheddar, Cotswold Brie,

Oglesfield, Croix Occitan served with crackers & accompaniments .....13.95

**MENU  
BLANC**  
group dining



V Vegetarian VE Vegan | For allergen and nutritional information please scan QR code