



# MENU

Weekly Menu | 20<sup>th</sup> to 25<sup>th</sup> September 2022



## CAULIFLOWER & RED RICE SALAD

Small/Large

Roasted peppers, carrots, green beans, red onions, cherry tomatoes, green olives, in a vinaigrette dressing..... £5.50/£8.50



## VEGETABLE RAGOÛT

With potatoes, chickpeas, roasted carrots, courgette, peppers, onions, garden peas, in a mild curry and tomato sauce..... £5.50/£8.50



## QUINOA & PEARL BARLEY SALAD

Roasted spiced butternut squash, courgette, red onions, pumpkin seeds, in a parsley, garlic & citrus dressing..... £5.50/£8.50



## SALADE DE BETTERAVES AVEC LENTILLES DE PUY

Roasted beetroots & Puy lentil salad with a red onion & parsley vinaigrette..... £5.50/£8.50



## PEA & SPINACH TOURTE

Light egg mix with cheese, garden peas, spinach, onion & mint..... £6.50



## GRATIN DAUPHINOIS

Finely sliced potatoes layered with garlic, béchamel and cream, topped with cheese..... £8.50



## BOULETTES DE PORC

Handmade pork meatballs with cumin & paprika, in a tomato, white wine & vegetable sauce..... £12.00 for 6 meatballs - £2.50 each



## PORK BELLY

Small/Large

Stuffed pork belly with bread, onion, parsley & garlic farce, on a bed of slow cooked white cabbage, apple, cider and pork jus..... £10.00



## BOEUF BORDELAISE

Classic beef casserole braised in a rich red wine sauce with roasted mushrooms & button onions ..... £9.00/£18.00



## CONFIT DE CANARD AUX HARICOTS

Confit duck leg on a bed of slow braised haricot beans, lardons, smoked sausages, leeks, carrots, celery, with a rich duck & wine jus..... £10.00



## ESCALOPE DE POULET

Boned out chicken leg, coated in fine herb breadcrumbs..... £6.50



## VOL-AU-VENT CLASSIQUE

French butter puff pastry case filled with succulent strips of chicken and roasted mushrooms, in a classic Madeira & cream sauce..... £9.00



## SUPRÊME DE POULET FARCI AUX TRUFFES

Chicken breast stuffed with a black truffle, wild mushroom and chicken mousseline, with a delicate Armagnac, leek & cream sauce..... £9.50



## POULET À LA D'ARTOIS

Tender chunks of chicken breast with artichoke hearts, baby onions and carrots, in a rich Madeira and herb sauce ..... £8.00/£16.00



## BOEUF CONFIT

Slow roasted beef for 12 hours in a rich red wine, Dijon mustard, tomato, French herb & confit onion jus.

**Not available in every market..... £17.50**



## POT ROASTED CHICKEN Á L'ANCIENNE

Stuffed with a traditional bread, sage, onion & garlic farce. Served with a rich red wine & chicken jus.

**Not available in every market..... £16.00**



## SOUPS :

CLASSIC FRENCH LOBSTER SOUP..... £7.50

CHICKEN BROTH..... £5.00

## SIDES :

CARROTS, REMOULADE, LENTILLES..... £5.00

CREAMED MASH, RATATOUILLE..... £6.00

TRUFFLE MASH..... £6.00

SPINACH MORNAY..... £6.00

FONDANT POTATOES..... £7.00

## MAINS :

CHICKEN GOUJONS..... £11.00

FRENCH SHEPHERD'S PIE..... £13.50

FRENCH STYLE LENTIL & VEGETABLE BAKE..... £10.00

## PÂTÉS :

CHICKEN LIVER PÂTÉ..... £6.00

## DESSERTS :

LEMON MOUSSE..... £4.50

