

Soirée gastronomique

Six course set dinner
only £23.95

Tuesday 22nd May 2018


1

Soupe du jour *

Freshly made soup of the day

2

Ramequin aux champignons GF

Mushroom ramekin with (or without ) Alsace bacon,
garlic and mature Le Saint Mont des Alpes cheese

3

Bœuf braisé GF

Slow-braised beef with green peppercorn and brandy sauce
– or –

Poulet printanier GF

Pan-fried chicken breast with asparagus, fricassee of
wild mushrooms, peas, truffle oil and tarragon

4

Bavarois et compôte de fruits rouges GF

Vanilla panna cotta with a berry compôte

5


Plateau de fromages *


Our typical rustic French cheese board


6

Café et chocolat

Freshly brewed coffee and chocolate

 These dishes are suitable for vegetarians.

 These dishes are suitable for a gluten-free diet. Please advise your server.

 These dishes can be made suitable for a gluten-free diet. Please ensure you clearly advise your server that you require a gluten-free option.

Main courses are served with a selection of fresh seasonal vegetables unless otherwise stated. A full vegetarian menu is available upon request. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally, subject to availability. There is a 10% discretionary service charge for all tables of eight or more.