

Soirée gastronomique

Six course set dinner
only £22.95

October 2016 – January 2017

On the second and fourth Tuesday of every month
we invite you to our Soirée gastronomique.

Tuesday 11th October 2016

Soupe à l'oignon ☉
French onion soup with Gruyère croûton

Noix de St. Jacques ☉
Pan-fried scallops with Alsace bacon and hazelnut butter

Pavé de steak aux champignons ☉
Pan-fried Scottish pasture-fed 21 day-aged rump steak
with mushroom and shallot sauce

– or –
Filet de loup de mer ☉
Baked fillet of sea bass with crayfish tails,
steamed mussels, ratatouille, olive oil and lemon

Crumble aux pommes et poires ☉
Apple and pear baked crumble served with crème Anglaise

Plateau de fromages ☉
Our typical rustic French cheese board

Café et chocolat
Freshly brewed coffee and chocolate

Tuesday 25th October 2016

Soupe aux tomates et poivrons ☉☉
Roasted tomato and red pepper soup with crème fraîche

Tarte aux champignons
Bacon, mushroom and brie tart with rocket salad

Canard à l'orange ☉
Honey glazed duck breast with French beans,
orange and port jus

– or –
Bœuf à la violette de Brive ☉
Slow-braised beef with red wine,
leeks and Violette de Brive mustard

Macaron ☉
Warm chocolate and red berry macaron
with vanilla ice cream

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Tuesday 8th November 2016

Soupe aux champignons ☉☉
Cream of mushroom soup with truffle oil

Parfait au foie de volaille ☉
Chicken liver parfait with red onion confiture

Médallions de bœuf ☉
Roasted medallions of Scottish pasture-fed
21 day-aged rump steak (served pink) with green herb
and roasted garlic butter

– or –
Epaule d'agneau ☉
Slow-roasted shoulder of lamb with minted pea purée,
Roquefort butter and rosemary jus

Pain perdu brioché ☉
French-style bread and butter pudding with warm spiced
blackberry compôte, served with vanilla ice cream

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Tuesday 22nd November 2016

Soupe aux jambon et pois cassé ☉
Split green pea and smoked ham soup

Ramequin aux champignons ☉
Baked mushroom ramekin and aged Gruyère cheese
with (or without ☉) Alsace bacon

Brème à l'estragon ☉
Pan-fried seabream with baby spinach, olives and
roasted red peppers served with tarragon and lemon butter

– or –
Entrecôte au Roquefort ☉
Pan-fried Scottish pasture-fed 21 day-aged rib-eye steak
with Roquefort and Alsace bacon sauce

Méli mélo de framboise et meringue ☉☉
Raspberry and cream ice cream with fresh raspberries,
crushed meringue, soft marshmallows, pistachios,
raspberry coulis and crème Chantilly

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Tuesday 10th January 2017

Soupe aux potiron ☉☉
Butternut squash soup with Gruyère cheese

Champignon farci au fromage de chèvre et jambon ☉
Grilled Portobello mushroom and goats' cheese wrapped
in Bayonne ham, served with green herb and
caper dressing and croûton

Pavé de steak à la béarnaise ☉
Pan-fried Scottish pasture-fed 21 day-aged
rump steak with béarnaise sauce

– or –
Filet de morue au jambon de Bayonne ☉
Fillet of Atlantic cod wrapped in Bayonne ham
with béarnaise sauce

Poêlée de poire et pommes ☉
Roasted apples, pears and winter berries
with almond crumble and ginger ice cream

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Tuesday 24th January 2017

Bisque de homard ☉
Lobster bisque with parmesan flûte

Fromage de chèvre ☉
Deep-fried goats' cheese with frisée salad
and spiced tomato chutney

Pavé de steak ☉
Pan-fried Scottish pasture-fed 21 day-aged rump steak
with roasted garlic and green herb butter

– or –
Saumon à la hollandaise ☉
Char-grilled salmon with hollandaise sauce

Tarte au chocolat ☉
Chocolate and praline tart with pear purée
and blackcurrant ice cream

Plateau de fromages ☉
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Café et chocolat
Freshly brewed coffee and chocolate

☉ 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.**

☉ These dishes are suitable for a gluten-free diet

☉ These dishes are suitable for vegetarians

Main courses are served with a selection of fresh seasonal vegetables unless otherwise stated. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert one of our members of staff. 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.