

LES ENTRÉES

SOUFFLÉ AUX FROMAGES V GF
Twice cooked three cheese soufflé

SOUPE À L'OIGNON
French onion soup with Port and egg yolk liaison and Gruyère croutons

NOIX DE SAINT-JACQUES AU POTIRON GF DF
Roasted scallops with pumpkin sabayon, micro herbs and crispy leeks

DOMÉ DE SAUMON FUMÉ GF
Smoked salmon dome, with potato and egg salad, avocado and red pepper coulis

TARTE AUX CHAMPIGNONS V
Sautéed wild mushrooms and Comté tart

RISOTTO AU POTIRON VG GF
Risotto with roasted pumpkin, pine nuts, crispy sage and cashew cheese

PARFAIT DE FOIE DE CANARD (GF if served with GF bread)
Duck liver parfait with French baguette Melba toast, cornichons and grape chutney

LES ACCOMPAGNEMENTS

- POMMES FRITES, French fries with aioli GF V
- HARICOTS VERTS À LA MOUTARDE, Sautéed green beans with grain mustard GF V
- SALADE VERTE, Mixed leaf salad with French échalots dressing GF V

VEGETARIAN V VEGAN VG GLUTEN FREE GF DAIRY FREE DF

LES PLATS DE RESISTANCE

COUSCOUS DE LEGUMES MAROCAIN VEGAN GF
Moroccan style vegetable Tagine with hummus, couscous and Harissa

NOISETTE D'AGNEAU A LA PROVENÇALE GF DF
June Gold lamb rump, with roasted garlic, olive, grape tomato and rosemary
Served with duck fat chat potatoes

CANARD EN CROÛTE
Duck and Pinot Noir pie with melted brie under a puff pastry crust

FILET DE SAUMON AU MISO GF DF
Baked Tasmanian salmon fillet marinated in miso, served with braised eggplant, black rice and topped with yuzu mayonnaise and crispy wasabi peas

PAUPIETTE DE POULET FLORENTINE GF
Thirlmere chicken Maryland stuffed with spinach farce served with creamy polenta and sorrel sauce

POITRINE DE PORC AUX LENTILLES GF DF
Pork belly with Puy lentils and beetroot glaze

BOEUF BOURGUIGNON GF DF
Beef braised in red wine with Dutch carrots, baby onion and smoked bacon lardons

CHATEAUBRIAND SAUCE AU POIVRE GF
Beef tenderloin wrapped in prosciutto, with Bearnaise sauce, potato mash and green beans

LE DESSERT

LE CROQUEMBOUCHE,
our celebration cake, served with home-made ice cream