

PARTY

3 courses £39.95

Add a round of canapés for £3.00pp

CANAPÉS

SMOKED SALMON

RILLETTE *

Brioche toast 158kcal

CHICKEN LIVER

PARFAIT

Red onion marmalade,
croissant croûte 256kcal

ASPARAGUS

VOL-AU-VENT ^V

Hollandaise sauce 174kcal

ENTRÉES

FRENCH ONION SOUP *

Sourdough croûte,
Saint Mont cheese 679kcal

MUSHROOM

VOL-AU-VENT ^V

Mushroom & truffle sauce,
St Mont cheese 325kcal

GAMBAS *

King prawns, chilli butter,
sourdough 830kcal

DUCK LIVER MOUSSE *

Brioche, cherries 280kcal

BEEF CARPACCIO *

Truffle & Dijonnaise 340kcal

PLATS

CHICKEN FORESTIÈRE ^{GF}

Green beans, pomme purée, wild
mushroom sauce 793kcal

LAMB RUMP ^{GF}

Ratatouille, gremolata 975kcal

BEEF SHORT RIB ^{GF}

Bourguignon sauce, pomme purée,
smoked bacon 846kcal

TOMATO TARTE ^V

Whipped goat's cheese,
tomato & basil salad, pistou
dressing 1360kcal

SIRLOIN AU POIVRE ^{GF}

Frites, house salad,
peppercorn sauce 1161kcal

PAN-FRIED SALMON

Bouillabaisse sauce,
broccoli 768kcal

DESSERTS

WHITE CHOCOLATE

MOUSSE ^{V GF}

Strawberries, meringue 591kcal

DARK CHOCOLATE

TARTE ^V

Passion fruit, crème fraîche 552kcal

BURGUNDY HONEY CAKE ^V

Honey sauce, vanilla ice cream 1027kcal

CRÈME BRÛLÉE ^{V GF}

Freshly made by our
chefs every day 804kcal

PEAR FRANGIPANE ^{V N}

Vanilla ice cream, almonds 421kcal

MENU

PARTY MENU



Adults need around 2000kcal a day. GF Suitable for a gluten-free diet. * Dishes can be made with non-gluten containing ingredients. V Vegetarians. VE Vegans. N Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.