

SET PRICE MENUS

Monday to Friday at any time.

Saturday 6pm to 6.30pm,

Please, on Saturday, vacate the table by 8.15pm.

TABLE D'HÔTE £19.50 for 3 Courses

or

£16.00 for 2 Courses

* Entrées du Jour
(Starter of the day)

Soupe de Légumes
(Fresh home made vegetable soup)

Assiette de Crudités
(Selection of raw vegetable with dips)

V. Champignons à l'Ail
(Mushrooms sautéed in garlic & cream sauce)

Boudin Noir Sauté aux Pommes
(French black pudding with apple)

Salade de Tomate et Oignon au Basilic
(Tomato & onion salad with basil sauce)

* Le Plat du Jour
(Dish of the day)

Steak Minute Grillé
(Grilled minute steak)

Suprême de Poulet Grillé
(Grilled chicken suprême)

* Le Poisson du Jour
*(Fresh fish of the day, Ref. black board for item marked with *)*

Colin Rôti au Basilic
(Pan fried hake with creamy spinach & basil sauce)

V. Penne et Asperges au Pesto
(Penne & asparagus with pesto)

Un Fromage : Brie *ou* Camembert *ou* Roquefort
ou

Desserts: Mousse au Chocolat *ou* Glace/Sorbet *ou* Crème Brûlée
ou

Île Flottante

(Meringue floating on a sea of vanilla custard served with a great drizzle of caramel and topped with some toasted almonds)

MENUS FOR TWO

Hors D'Œuvres & Fromage *ou* Desserts au choix sur la Carte
(Any starter* & Cheese or Desserts from the main Menu)

****excludes lobster***

Côte de Bœuf Grillée £71.50 for 2
(Grilled Rib of Beef for 2)

ou

Chateaubriand Grillé £76.50 for 2
(Grilled Prime Fillet of Beef for 2)