

Appetisers

Green olives marinated in coriander and thyme **£2.50**
Vegetables crisps **£2.00**

Starters £5.00

*Baked English asparagus wrapped in dried cured Hardwick ham served
with rocket salad and cashel blue cheese dressing*

*Salmon tartare served with cucumber and yogurt sauce finished
with quail's eggs*

*Black pudding, bacon and potato salad topped with poached
egg finished with caramelised balsamic vinegar*

*Duck and beetroot consommé finished with
duck julienne and beetroot batons*

*Homemade fish and shellfish sausage served on a
potato blinis and chive sauce*

*Pork and liver mousse terrine served with warm
potato and apple salad*

Main courses £14.00

*Marinated roast rack of English lamb served on a potato
and mint pancake with cooking juice*

*Pork roulade and red cabbage gateau served
with raisin sauce*

*Vegetable pithivier served on a bed of roasted
asparagus and tomato coulis V*

*Poached brill fillet garnished with crayfish gnocchi
finished on a watercress sauce*

*Chicken breast filled with tarragon mousse served with
sweet potato mousse and rich claret sauce*

*Pan fried Derbyshire fillet of beef topped with red onion
Marmalade and wild mushroom sauce + **£6.00***

Side dishes £2.50

*Buttered New potatoes
Roast parsnips
Steamed broccoli
Buttered English asparagus
Vegetable bubble and squeak
Buttered French beans*

We will make every effort to ensure that your meal reaches you as quickly as possible.
However, all the items on our menu are prepared from fresh and may take a while.

Desserts £5.00

*Cheese platter served with caraway seed biscuits,
walnuts and dates bread, grapes and celery*

*Crêpes Suzette cooked in a fresh orange sauce
flamed with brandy liqueur*

*Homemade ice cream served in a filigree basket
with raspberry coulis*

*Raspberry crème chibouste topped with
champagne sorbet and lemon sauce*

*Warm pear and apple tart tatin served with crème
fraiche and caramel sauce*

*Fresh fig and Clementine poached in port syrup
finished with vanilla ice cream*

Compliment your sweet with a glass of sweet wine:

Château les tuileries (sauterne) **£3.80**

Château cap de fousté (Muscat) **£3.25**

Fresh ground coffee with chocolates

Regular	£2.40
<u>Espresso</u>	Small £2.10 Large £2.60
Café latte	£2.50
Cappuccino	£2.50
Liqueur coffee	£4.50

All prices include VAT at the current rate