

# Easter Sunday Lunch

## 3 Courses + Coffee

**£15 per person**

### *Starters*

#### **Soupe a l'Oignon**

*French Onion Soup, with melted cheese Crouton*

#### **Champignons Dijonnaise**

*Baked Mushrooms ,in a garlic, onion, mustard and white wine cream sauce topped with melted Emental cheese(V)*

#### **Filets de Sardine Grillée**

*Pan-fried Cornish Sardine Fillets, with garlic and olive oil, on a Ciabatta croute, Salad garnish, red and green Pesto dressing*

#### **Parfait de Foie de Poulet**

*Smooth textured parfait of Chicken Livers, garlic and caramelised onion, enriched with Port wine. Served with Balsamic Onion marmalade and rustic bread*

#### **Boudin Noir et Chorizo à la Basquaise**

*Black pudding & Chorizo in Spiced tomato sauce, topped with a sun dried tomato, and pesto crumb*

### *Main Courses*

#### **Roti de Dinde**

*Roast breast of Turkey, with roasted Potatoes, fresh vegetables, seasonal forcemeat, rich pan gravy*

#### **Supreme de Poulet 'Chasseur'**

*Supreme of Chicken, Chef's vegetables and sautéed potatoes, white wine, tomato, and mushroom sauce*

#### **Filet de Colin a la Basquaise**

*Fillet of White Fish, topped with a sun dried tomato, chorizo sausage and pesto crumb, Served with Chef's vegetables and sautéed potatoes*

#### **Aubergines au Gratin (V)**

*Slices of char-grilled Aubergine, and tomato, topped with a Parmesan, pesto and garlic crumb, and baked in the oven. Served with salad and sautéed potatoes*

#### **Plat de Cote de Porc à la Normande**

*Roasted Pork Belly, Apple and Butterbean mash, chilli and ginger spiced Cider gravy*

#### **Steak Frites ( £4 Supplement )**

*Classic 8 oz Rump Steak, served with mushrooms, onion rings, and Pommes Frites.*

### *Desserts*

*A selection of freshly prepared desserts. Cheese is available subject to a £1.25 supplement*

*Café*

*Freshly brewed Coffee, served with Petit Fours*