

Mains

Pan Roasted Haddock (GF)

Pan roasted haddock wrapped in French bacon, served with fennel purée and a vine cherry tomato sauce vierge

Or

Poulet Grillé (GF)

Chargrilled butterflied chicken breast with wild mushroom, crème fraîche and thyme sauce, served with gratin potato

Or

Pork Tenderloin (GF)

Pan roasted pork tenderloin with celeriac purée, pearl onions, bacon lardons and a veal and thyme jus

Or

Ravioli(V)

Handmade goats' cheese, ricotta and walnut ravioli, served with roasted red and yellow peppers, black olives, garlic and fresh chives

Or

Half Chargrilled 'Breton' Chicken (GF)

Served with frites and Normandy butter with garlic, lemon and parsley

Or

Steak frites (GF)

Chargrilled thinly beaten out minute steak (served pink) with frites, garlic butter and green salad (instead of garlic butter you can have pepper sauce).

Desserts

Chocolate Mousse (V, GF)

Dark chocolate mousse

Or

Coup Noire (V, GF)

Vanilla ice cream with warm dark chocolate sauce

Or

Crème Caramel (V, GF)

Traditional set vanilla pod custard with dark caramel and cream

Or

“Crumble aux Pommes” – with vanilla ice cream (V)