

3 Course Luncheon Menus - £23.95

This is a Sample menu only, it Changes every day but the format and the price stay the same

Starter

Tomato Soup can be GF

Finished with Cream and croutons

Potato Pancake with Scotch Smoked Salmon GF

Scotch Smoked salmon served on a warm potato pancake finished with horse radish cream

Liver Pate Can be GF

Smooth duck and chicken liver pate served with toast and chutney

Melon and Port

Corsican Salad GF

Mixed leaves in French dressing topped with, Goat cheese sliced, black olives marinated Anchovies, tomato and onion

--0-- Main Course --0--

Confit of Duck GF

A slightly salted duck cooked in its own fat and served with a Port sauce

Roast Seabass Provancale GF

Served piping hot with a cheese sauce

Breast of Chicken with Tarragon GF

Breast of Chicken pan roasted served with herb stuffing and a tarragon sauce

Medallions of Pork Normandy

Medallions of Pork sautéed with apples and a creamy Calvados sauce

Bouillabaisse Can be GF

Fish stew of salmon, prawns, sea bass white fish flavoured with garlic, onion and tomatoes served piping hot with rouille, garlic croutons and grated cheese

Escalope of Veal in Breadcrumbs

Veal escalope in bread crumbs served with herb sauce

Roast Sea Bass Provençale

Filet of sea bass roasted with onion, tomatoes, black olives and mixed herbs

--Dessert--

Black Currant Bavarois GF

One of Antoine specialities Blackcurrant Mousse flavoured with Cassis liqueur served with red fruit couli

Moka

Layers of Victoria sponge and rich coffee butter cream flavoured with Tia Maria served with Cream Anglaise

Plum Crumble

Served hot with cream

Crème Caramel GF

Crème caramel flavoured with Vanilla

Chocolate and Grand Marnier Terrine GF

Chocolate terrine flavoured with Grand Marnier and served with orange sauce

Ice Cream and Sorbet GF

Cheese Platter (£2.00 Supplement)

Served with biscuits and French bread Served with biscuits and French bread
Add a scoop of Ice cream for £1.50