

### **3 Course Luncheon Menus - £21.95**

#### **Starter**

**Soup of the Day** Can be GF

Finished with Cream and croutons

or

**Melon & Parma Ham GF**

or

**Goat Cheese Provençale GF**

Goat cheese pan fried and served on sliced tomatoes, salad leaves and olives flavoured with Basil

or

**Devils Kidney GF**

Lamb kidneys flavoured with Worcester sauce and mustard pan-fried, served piping hot

or

**Liver Pate can be GF**

Smooth liver pate flavoured with port and Madeira served with toast

#### **--0-- Main Course --0--**

**Game Pie** Can be GF

Mixed game and wine pie topped with pastry served in its own dish

or

**Filet of Sole Bake with Chives**

Open puff pastry topped with leek fondue, filets of sole and parmesan, baked & finished with a creamy chive sauce

or

**Breast of Chicken with Mushrooms GF**

Chicken breast pan roasted served with a creamy mushroom sauce

or

**Confit of Duck Agenais GF**

A slightly salted duck cooked in its own fat and served with a port & Madeira sauce served with prune soaked in wine and brandy

or

**Calf Liver & Bacon GF**

Calf liver pan fried with bacon served with a sage sauce

#### **-- Dessert--**

**Fresh Fruit Salad GF**

Served with cream

or

**Chocolate & Morello Cherry Terrine**

Served with a cherry sauce

or

**Lemon Tart**

Served with red fruit couli

or

**Plum Crumble**

Served piping hot with cream

or

**Antoine's Ice Cream & Sorbets GF**

Choose from, Lavender, pistachio or Chocolate ice cream and Apple & Calvados, or plum sorbet

or

**Cheese Platter (£2.00 Supplement)**

Served with biscuits and French bread

**Please note this is a sample menu only and changes daily**