

Valentine 2022 take away menu

Available on

Saturday 12th February: 5.00 pm till 9.00 pm

Sunday 13th February: 12:00 pm till 3.00pm

Valentine's Day, Monday 14th February: Open for lunch 12:00 pm till 3.00pm and dinner 5.00 pm till 9.00 pm

Starter

Gravadlax GF £7.95

Salmon Marinated with dill, mustard & served thinly sliced with lemon and our freshly baked bread

Asparagus and Neufchatel Pissaladiere £7.95

Heart shape Puff pastry topped with tomato concassée, asparagus, fresh basil & Neufchatel cheese, baked and served piping hot and our freshly baked bread

Crab Timbale GF £7.95

Chicken Mousse filled with crab meat served hot with shellfish bisque and our freshly baked bread

Pate de campagne £5.50 ^{Can be GF}

Coarse pate (Pork, venison & Duck) flavoured with nuts served with gherkins

Main course

Fricassée of scallops, prawn calamari and wild mushrooms £18.95 ^{GF}

Fresh scallops and diced squid pan fried with wild mushrooms, garlic, onion and parsley butter
Served with freshly bake French baguette and pilaff rice.

Venison grand Veneur £18.95 ^{GF}

Loin of Venison pan roasted and served with a light peppery sauce finished with red currant Jelly

Chicken Piccato £16.95 GF

Filet of Chicken in egg batter pan fried and served with a lemon and caper sauce

Roasted Mediterranean vegetables with pearl barley £15.95 ^{Can be vegan}

Peppers, courgette, mushrooms & red onion roasted with garlic, pearl barley, whole almonds, harissa and herbs finished with and feta cheese.

All main course Served with potatoes galette and seasonal vegetables (or Pilaff rice and Bread)

Dessert

Chocolate Terrine GF £4.75

Chocolate terrine flavoured with Grand-Marnier served with an orange sauce

Eton Mess GF £4.75

Crushed mixed red berries, crushed meringue and whipped cream

Crème Caramel GF £4.75

Pear and coconut Dartois £4.75

Pear in puff pastry with coconut frangipane served with crème Fresh