

LUNCH DES AMIS

FOUR COURSE LUNCH EXPERIENCE

THIS BESPOKE MENU EMBRACES CHEF'S SELECTION OF THE FINEST SEASONAL INGREDIENTS,
OFTEN ONLY FLEETINGLY AVAILABLE

WEDNESDAY, THURSDAY, FRIDAY

OCTOBER & NOVEMBER 2024 £140.00 | JANUARY TO APRIL 2025 £150.00

*** Sample Menu ***

STARTERS

Pâté en croûte de gibier au foie gras et noisettes, gelée de champignons, lentilles du Puy en vinaigrette
Game "pâté en croûte" with foie gras and hazelnuts, mushroom flavoured jelly and Puy lentils salad

or

*Ravioles et diabolotins d'escargots de Bourgogne en persillade
servis dans un bouillon de volaille parfumé aux bâtons de citronnelle*
Ravioli and "diabolotins" of Burgundy snails flavoured with parsley and garlic,
served in a delicate lemon grass scented chicken bouillon

or

Royale de topinambours, rémoulade au bleu de Cashel, poires et caviar des montagnes
Jerusalem artichoke royale, remoulade flavoured with Cashel blue cheese, pear and mountain caviar

MIDDLE COURSES

Filet de flétan poché aux agrumes, feuilles de chou chinois, sauce citron vert et vodka
Poached fillet of halibut with citrus, Chinese cabbage, lime and vodka sauce

or

Oeuf fermier de St Ewe poché en meurette, subric aux racines de persil et sauce beaujolaise
St Ewe free range egg poached "meurette" style, parsley root subric and beaujolais wine sauce

MAIN COURSES

Dos de bar poêlé, fondant de rutabaga cuit au sel, sauce bouillabaisse et rouille
Pan fried fillet of sea bass with salt baked tender swede, bouillabaisse style broth and rouille

or

Joue de boeuf braisée façon daube et bifteck rôti, pommes boulangère et garniture grand-mère
Pan roasted feather steak and beef cheek braised in Beaujolais wine, boulangère potatoes and smoked lardons

or

Légumes racines et duxelle de champignons sauvages en croûte feuilletée, purée céleri-rave aux olives kalamata, jus végétal
Root vegetables and wild mushroom duxelle in puff pastry, celeriac purée with kalamata olives, roasted vegetable jus

DESSERT

Tarte des Demoiselles Tatin pommes parfumée au cognac, glace kefir
Warm apple tarte Tatin flavoured with Cognac, kefir ice cream

Café ou thé et mignardises

Coffee or tea and mignardises

£15.00

Price inclusive of VAT, but exclusive of a discretionary 12.5% service charge. Prices subject to change without notice.

This menu must be taken by the whole table. (excludes Lobster, Monkish for two and Angus Beef).

If you wish to swap a course for an a la carte dish there is a £20.00 supplement.