

# 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  
JANUARY TO APRIL 2025 £150.00

### \*\*\* Sample Menu \*\*\*

#### STARTERS

*Carpaccio de saumon Loch Duart aux algues marines et graines de tournesol,  
salade de chou-rave et radis, émulsion de potiron*

Loch Duart salmon carpaccio with seaweeds and sunflower seeds,  
kohlrabi and radishes, pumpkin emulsion

*or*

*Oeuf fermier de St Ewe poché en meurette, subric aux racines de persil  
et poitrine fumée d'Alsace, sauce Beaujolaise*

St Ewe free range egg poached "meurette" style,  
parsley root subric and smoked Alsace lardons, Beaujolais wine sauce

#### MIDDLE COURSE

*Velouté de gibier au maïs et foie gras poêlé*

Game bird velouté soup with sweet corn and pan-fried foie gras

#### MAIN COURSES

*Suprême de pintadeau fermier rôti et caillette de cuisse,  
nid de pommes de terre aux senteurs des sous-bois, jus Riesling à l'estragon*

Roasted free range guinea fowl breast and leg "caillette",  
potato nest with wild mushrooms, Riesling and tarragon jus

*or*

*Filets de sole limande pochés à la Dieppoise*

Lemon sole fillets with mussels and brown shrimps, Dieppoise style

#### DESSERT

*Tarte des Demoiselles Tatin pommes parfumée au cognac, glace yaourt*

Warm apple tarte Tatin flavoured with Brandy, yogurt 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.