

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 ***

*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

Filet de veau du Limousin rôti,

nid de pommes de terre aux senteurs des sous-bois, jus à la sauge

Roasted Limousin veal fillet, potato nest with wild mushrooms, sage scented jus

or

Filet de flétan poché habillé d'une mousse aux poireaux,

cardons et sauce vin blanc au beurre d'oseille

Halibut fillet poached with a leek mousse, cardoons, sorrel and white wine sauce

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.