



HORS D'OEUVRES COLD STARTERS

SALADE DE CRABE ANANAS.....	£12.25
Fresh picked Crab set in a fresh Pineapple ring, decorated with Avocado, Orange, and Grapefruit	
CARPACCIO DE BOEUF A L'HUILE D OLIVE....	£12.25
Best quality raw Beef sliced thinly with slivers of Mushrooms, sprinkle of Parmesan Lemon juice and Olive Oil	
PAUPIETTES DE SAUMON FUMÉ D'ÉCOSSE AUX CREVETTES	£12.50
Scotch Smoked Salmon rolled with Prawns tossed in lemon and presented on Mixed Leaves	
MELON	£10.75
Melon presented with prawns and served with Marie Rose sauce	
PATE MAISON	£9.75
A smooth pate made with ducks livers, herbs and seasoning	
COCKTAIL DE CREVETTES MARIE ROSE AU PAMPLEMOUSSE	£10.25
Prawn and Grapefruit cocktail served with Marie Rose sauce	
SYMPHONIE D'AVOCAT AU MADERE	£8.75
Half an avocado served with an exquisite surprise of fruits and Banana dressing	



HORS D'OEUVRES HOT STARTERS

CHAMPIGNONS VIENNOISE	£8.75
Button mushrooms coated in breadcrumbs and a touch of garlic	
GRANDES CREVETTES GRILLEES AU BEURRE D'AIL	£12.25
Lashings of hot garlic butter and grilled king prawns or simply plain butter	
COQUILLES ST JACQUES PARISIENNE	£11.75
Scallops baked in their shell with cheese sauce, sliced mushrooms, and pureed potatoes	
"CAKES" DE CRABE DU CHEF.....	£11.25
Fresh picked Crabmeat with breadcrumbs fried in Butter, presented with Cucumber and Tomato Salsa	
AVOCAT AUX FRUITS DE MER AU GRATIN	£11.25
Avocado with a mix of seafood, and glazed under the grill with cheese	
MOULES A LA DOLPHIN	£13.00
Mussels steamed in a creamed white wine and a light flavouring of tomato sauce and garlic	
RATATOUILLE PROVENCALE.....	£9.75
Slices of Aubergine layered with ratatouille, topped with Mozzarella and tomato sauce	



POTAGES ET LES PATES

PAIN À L'AIL.....	£5.25
Six slices of French bread toated under the grill with garlic butter	
POTAGE DU JOUR	£6.75
Chef's homemade soup produced from local ingredients	
SPAGHETTI AUX FRUITS DE MER (Small £8.50).....	£13.50
Pasta served with seafood in a tasty creamed white wine	
SPAGHETTI BOLOGNAISE (Small £8.50).....	£13.50
Pasta served with the traditional Meat Sauce	
TAGLIATELLE AU SAUMON FUME(Small £9.50)	£14.50
Green pasta with smoked salmon in a creamy sauce	



VEGETARIEN

FETTUCINE NAPOLETANA	£12.00
Pasta served with rich tomato sauce and a little Parmesan cheese	
CANNELLONI ITALIENNE (Small £5.25)	£12.50
Tubes of pasta filled with spinach and cheese combined in a white sauce	
SALADE DE FROMAGE	£12.75
Crunchy salad of lettuce, cucumber, apple, celery, carrots and spring onions with cheese and tomatoes and toasted brown bread cubes	
CREPE POIRE AUX MORNAY	£12.25
Pancake filled with fresh Leek and cheese topped with white sauce	

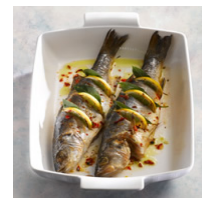


HOUSE SPECIALITIES

TRADITIONAL MADEIRA ESPETADAS SERVED ON A SKEWER

BEEF.....	£23.75
BEEF & PRAWNS.....	£24.00
CHICKEN.....	£20.75
SCALLOPS WITH BACON.....	£24.00

All Espetadas served with a touch of salt & garlic, with chips, polenta & salad or vegetables



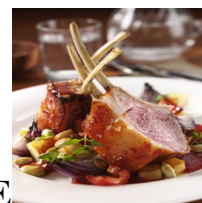
LES POISSONS MAIN COURSE FISH

SOLE DE DOUVRES GRILLEE OU MEUNIERE ...	From £36.50
Dover sole grilled or pan fried in butter and finished with White Wine and lemon juice	
PLIE DE JERSEY GRILLEE OU MEUNIERE	£21.50
Fresh Jersey plaice prepared as above	
GRATIN DE SAUMON BASILIC.....	£20.00
Grilled fillet of Salmon, in a herb and Potato crust presented with a Tomato and basil Sauce	
PAUPIETTES DE SOLE AU SAUMON FUME	£20.75
Fillets of sole encased with smoked salmon served with a court bouillion	
SOLE DE LIMANDE GRILLEE OU MEUNIERE	£22.50
Lemon sole grilled or pan fried in butter and finished with a White Wine sauce	
SYMPHONIE AUX FRUITS DE MER	£23.75
Grilled king prawns, scallops and seabass in White Wine and garlic butter	



LES CRUSTACES SHELLFISH

GRAND PLATEAU DE FRUITS DE MER (3/4 COUVERTS)	£100.00
A cold platter of shellfish with a whole lobster, crab, king prawns, gambas, winkles, whelks, moules, oysters, scallops and shell on prawns. When available (3- 4 people to share)	
PLATEAU DE FRUITS DE MER (1 or 2 people to share).....	£45.00
As above but without lobster	
CRABE A LA MAYONNAISE.....	From £23.50
Local Crab cracked ready to be picked or dressed if preferred	
RENDEZVOUS DE CRUSTACES ‘THERMIDOR’	
Lobster, Crabmeat, Scallops, Mixed Shellfish as available in a delicious creamy	£23.50
sauce lightly perfumed with Brandy. With rice or creamed potatoes	
HOMARD DES ILES EN SAISON.....	From £32.50
Fresh Jersey Lobster served as you like it; Thermidor, Mayonnaise or grilled in garlic butter	
RENDEZ.VOUS DE CRUSTACES DOLPHIN.....	£24.75
Crab claws, king prawns, oysters, mussels, shell prawns. A platter of shellfish in our well flavoured garlic sauce	



LES PLATS PRINCIPAUX DE VIANDE MAIN COURSE MEATS

FILET DE BOEUF EN MOUTARDE..... £25.50
Prime fillet of scotch beef prepared with Dijon mustard, flamed in brandy and finished with a Madeira sauce

POULET A LA CRÈME DE CAMEMBERT..... £19.75
Layered Chicken breast with Camembert and spring onion coated with Breadcrumbs

ENTRECOTE DE BOEUF BORDELAISE..... £22.00
Charcoal Grill sirloin served with shallots and red wine sauce

FILETS DE BOEUF D'ECOSSE AU POIVRE..... £25.75
Fillet of beef encrusted with Peppercorns presented in a rich sauce flamed with brandy and finished with cream

CANETON D'AYLESBURY ROTI BIGRADE..... £23.50
Roasted Aylesbury duckling cooked to your liking, served with an orange or apple, flamed with Grand Marnier

MEDALLIONS DE PORC AUX ABRICOTS..... £20.75
Noisettes of Pork pan fried with apricots in red wine sauce

FOIE DE VEAU A L'ANGLAISE..... £19.75
Calves Liver pan- fried with Onions and bacon on a bed of mash potatoes served with gravy

CARRE D'AGNEAU GRILLE AUX CHARBONS DE BOIS. £21.75
Roast Rack of Lamb, scented with Rosemary presented as a trio of cutlets
Accompanied with grilled tomatoes and mushrooms

CHATEAUBRIAND SAUCE BEARNAISE – (DEUX COUVERTS)..... £48.50
For two to share, grilled fillet of beef as you like it, carved and served from a platter with tomatoes and mushrooms

CHARCOAL GRILL T-BONE..... £25.00

SALADES ET LEGUMES D'ACCOMPAGNEMENT

SALADE DE SAISON AU CHOIX..... £4.75
Seasonal salad of your choice

LEGUMMES ET POMMES DE TERRE DU MARCHE..... £3.25
Fresh vegetables in season bought daily



LES ENTREMENTS



SELECTION D'ENTREMETS	£6.75
Selection of deserts	
PLATEAU DE FROMAGES.....	£8.75
A selection of continental and English cheeses from the board	
GLACES. ICE CREAM	£5.25



LES CAFES COFFEES

ESPRESSO.....	£2.75
CAPPUCCINO.....	£2.80
FINE FILTER COFFEE.....	£2.50
LIQUER AND SPIRIT COFFEE OF YOUR CHOICE...From ...	£7.75

ALSO AVAILABLE:

- * SUNDAY LUNCH MENU
- * SET LUNCH & DINNER MENUS
- * CHILDREN'S MENU

WE CATER FOR SMALL AND MEDIUM PARTIES FOR WHICH SET MENUS ARE AVAILABLE

OVERNIGHT STAYS INCLUSIVE OF BREAKFAST AND/ OR DINNER AT VERY SPECIAL RATES