





We welcome groups of up to 18 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

## VIENNOISERIE

Croissant au Beurre (v) 2.95

Croissant aux Amandes (v) 2.95

Pain au Chocolat (v) 2.95

Fresh Fruit Platter 30.00 please pre order

Homemade Granola (v) 8.25
Crispy Bacon Roll 8.75
Crêpe Complète: ham, cheese & fried egg 17.50
Eggs Benedict 17.50
Eggs Florentine (v) 17.50
Smoked Salmon and Scrambled Eggs 17.95
Eggs Basquaise 12.50

### **DRINKS**

English Breakfast Tea 4.75

Americano Coffee 5.00

Mimosa 16.75

Bloody Mary 13.50

Jugs of Fresh Juice 21.75

Orange, Apple, Grapefruit or Pineapple









# EVENT MENUS



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# MENU A £55

Sourdough Baguette and Butter

#### STARTER

Provençal Goats' Cheese (v) thyme, honey & piperade

Avocado Vinaigrette (vg)

Hot Smoked Salmon Salad Niçoise

## **MAIN**

Orzotto du Jour (vg) seasonal vegetables & herb oil

Chicken Schnitzel with jus parisienne

Pan-fried Sea Bream couscous and harissa

buttered new potatoes and seasonal vegetables

# DESSERT

Crème Brûlée Baked Vanilla Cheesecake Tarte au Citron Meringuée

Tea, Coffee and Petit Fours

# MENU B £65

Sourdough Baguette and Butter

#### STARTER

Trio of Râpées (vg) carrot, celeriac and beetroot

Prawns & Fennel Salad citrus dressing

Quiche Lorraine with petit salad

# **MAIN**

Aubergine Parmigiana Gratin (v) with grilled sourdough

Confit de Canard flageolet bean salad and salsa verde

Pan-roasted Cod à la Provençale capers, olives & basil

buttered new potatoes and seasonal vegetables

#### DESSERT

Crème Brûlée Baked Vanilla Cheesecake Tarte au Citron Meringuée

Tea, Coffee and Petit Fours

# MENU C £79

Sourdough Baquette and Butter

## STARTER

Provençal Goats' Cheese (v) thyme honey and piperade

Oak Smoked Salmon with capers and shallots

Quiche Lorraine with petit salad

#### **MAIN**

Aubergine Parmigiana Gratin (v) with grilled sourdough

Aged Fillet Steak with sauce au poivre

Pan-roasted Cod à la Provençale capers, olives & basil

buttered new potatoes and seasonal vegetables

#### DESSERT

Tarte au Citron Meringuée Bellanger Tarte Tatin Baked Vanilla Cheesecake

Tea, Coffee and Petit Fours

### **OPTIONAL EXTRAS**

Canapé Selection
3 items £10.50 per person

Baked Camembert (for two) 16.95 with honey & rosemary















3 items £10.50 per person

Confit Duck Bon Bon
Steak Tartare on Sourdough
Smoked Salmon & Sour Cream Blinis
Chilli & Lime Atlantic Prawns
Balsamic Beetroot Tartlets (v)
Provençal Olive Tapenade on Sourdough (vg)

# **SWEETS**

Mini Amalfi Lemon Tarts
Chocolate Tart











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£60 per person

#### STARTER

Oak Smoked Salmon with buttered soda bread

Trio of Râpées (vg) carrot, celeriac and beetroot

### **MAIN**

### Roast Aged Sirloin of Beef

with roast potatoes, yorkshire pudding, root vegetables and red wine jus

#### Grilled Rosemary Celeriac Steak (v)

with roasted potatoes, roast root vegetables, yorkshire pudding and salsa verde

#### DESSERT

Bellanger Tarte Tatin

Tarte au Citron Meringuée

Baked Vanilla Cheesecake

Tea, Coffee and Petit Fours

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