



Dinner



Starters

Smoked salmon with a caper & lemon dressing (GF)
with a herby potato salad

Homemade Goats cheese and red onion chutney croquettes
served on a bed of red pepper and tomato sauce (GF) (V)

Garlicy Mushrooms (GF)
mixed mushrooms in a creamy tarragon & mustard
sauce served on garlic bread

French lobster bisque (GF)
served with croutons

Mains

House Crab Ramekin (GF)
Made to Emma's own recipe. Served with bread and a little green garnish

Seafood Crew Pot (GF)
A pot of shell on clams, mussels, crevettes, prawns and a sauce of bisque, white wine,
garlic, cream and roasted peppers. Served with crusty bread to mop it all up.

Filo topped Provencal style stew served with dauphinoise potatoes (GF) (V)
chunks of courgette, aubergines, onions, olives and red peppers in a herby tomato
sauce topped with crispy filo pastry and served with Dauphinoise potatoes and red
cabbage

Garlic and rosemary Roasted Poussin with Dauphinoise potatoes (GF)
Individual chicken roasted with fresh rosemary and garlic served with red cabbage
and Dauphinoise potatoes and a white wine, pea and shallot gravy.

Desserts

Homemade Tart tatin with vanilla custard (GF)
Homemade Chocolate Parfait with homemade chocolate truffles (GF)
Fruit platter of berries and homemade fruit compote (GF)
French Cheese board (£3 supplement) (GF)

Two courses £21.00 or Three courses £25.00

