

A LA CARTE MENU

Nos Entrées

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| <i>Saumon fume d'Ecosse</i> Fine Scotch smoked salmon with lemon | £ 9.95 |
| <i>Salade de poire caramelisee au fromage dolcelatte et aux noix</i> Caramalised pear with toasted walnuts and dolcelatte cheese on a mixed leaf salad | £ 7.50 |
| <i>Pate/Terrine de foies de volaille au cognac</i> A very fine chicken liver pate marinated in fine old brandy and herbs with Cumberland sauce | £ 8.25 |
| <i>Fromage de chevre pare au confiture de poivrons rouges</i> Breadcrumbed goats cheese served warm on a bed of mixed leaves with red pepper marmalade | £ 7.95 |
| <i>Foies de canard poeles a la sauce Madeira</i> Pan fried duck livers coated in a cream and Madeira sauce and served on toasted brioche | £ 8.95 |
| <i>Salade de Crevettes et Saumon</i> Prawns coated in marie rose sauce on a bed of mixed salad garnished with strips of smoked salmon | £ 8.25 |
| <i>La Soupe du Jour</i> Home made soup of the day | £ 5.95 |
| <i>Avocat aux Crevettes Sauce Mornay</i> Half avocado filled with prawns topped with cheese sauce and baked in the oven | £ 7.95 |
| <i>Salade de Langoustines avec Tomate et ail</i> Large prawns pan fried with garlic and fresh chopped tomato served on mixed leaves dressed in olive oil | £ 9.95 |

TODAY'S SPECIALS

Nos Viandes

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| <i>Le Tournedos de Boeuf a La Brookhouse</i> Fillet steak filled with stilton cheese and cooked in garlic butter | £22.95 |
| <i>Le Caneton A L'Anglaise</i> Half a roast duckling boned and sliced with apple sauce, sage and onion stuffing and gravy | £18.95 |
| <i>Le Carre D'Agneau aux Herbes de Provence</i> Saddle of lamb boned and roasted with the herbs and finished in a rich sauce | £18.95 |
| <i>Le Supreme de Volaille A La Jambon et Stilton</i> Breast of chicken wrapped in parma ham and served with a cream, white wine and stilton sauce | £16.95 |
| <i>Filet de Boeuf Stroganoff</i> Strips of fillet steak cooked with onion, mushrooms, brandy and lemon blended in a cream sauce | £19.95 |
| <i>Le Roti de Volaille de Guinee Forisiere</i> Roast breast of guinea fowl on a bed of chopped onion, mushroom and bacon coated in red wine sauce garnished with croutons | £18.95 |
| <i>Le Chateaubriand Bouquetiere (for two persons)</i> Large fillet steak garnished with a selection of fresh vegetables | £47.00 |
| <i>Le Foie de Veau A La Lyonnaise au Lard</i> Calves liver pan fried in butter with onions and bacon | £19.50 |
| <i>Le Filet de Boeuf Grille</i> Fillet steak grilled and garnished with mushrooms and tomato | £19.95 |
| <i>Les Medaillons de Veau A La Crème</i> Medallions of veal bread crumbed and cooked in butter served with a cream, mushroom and brandy sauce | £19.95 |

Nos Plats Vegetariéus

Les Crepes de Legumes au Fromages £15.95
Pancakes filled with mixed vegetables and stilton cheese coated in mornay sauce and glazed

Le Tarte de Legumes au Chevre £15.95
Pastry case filled with vegetables roasted in olive oil and herbs topped with goats cheese and baked in the oven

Nos Poissons

Queue de Lotte Rotie a la Moutarde et Estragon £18.95
Fillet of monkfish pan fried and served with a cream, mustard and tarragon sauce

La Sole Grillee £22.95
A whole dover sole grilled on the bone with lemon

Les Scampis Flambees au Provencale £17.95
Scampi flamed in brandy coated in provencale sauce and glazed with cheese

Le Homard Thermidor £26.95
Lobster cooked in butter with mustard, blended with cream sauce, parsley, white wine and brandy, returned to the shell and coated with cheese and glazed under the salamander

Le Filet de Sole Minute £21.95
Dover sole fillets pan fried in butter and lemon juice

Le Filet de Bar a la Creme de Epinards £18.95
Sea bass fillets grilled in butter served on a bed of creamed spinach and parmesan

ALL PRICES INCLUDE FRESH VEGETABLES

Nos Entremets

Chariot de Desserts

A selection of gateaux, pastries and fresh fruit from the trolley

£ 6.25

Crepes Suzette

Thin pancakes with orange liqueur, lemon and orange juice, flamed with brandy

£ 7.95

Selection de Glaces et de Sorbets

A variety of specially prepared ice creams and sorbets

£ 4.95

Plateau a Fromages

A selection of fine English and Continental Cheeses.

£ 6.95

Cafe et Truffes au Chocolat

Freshly ground coffee and chocolate truffles

£ 3.35