

THE BROOKHOUSE HOTEL

A LA CARTE MENU

Nos Entrees

<i>Chauffe de Fromage de Chevre au confiture au poivre rouge</i>	<i>£ 7.95</i>
Breadcrumbs goats cheese served warm on a bed of mixed leaves with red pepper marmalade	
<i>Les Cornets de Saumon D'Ecosse Fume</i>	<i>£ 9.95</i>
Scotch smoked salmon cornets filled with prawns in a marie rose sauce	
<i>Le Pate du Chef au cognac</i>	<i>£ 7.95</i>
A very fine chicken liver pate marinated in fine old brandy and herbs with Cumberland sauce	
<i>Salade de Foies de Canard Confits au Lard</i>	<i>£ 8.25</i>
Duck Livers pan fried in butter with brandy served on a chopped salad and topped with crispy bacon	
<i>La Soupe du Jour</i>	<i>£ 5.75</i>
Home made soup of the day	
<i>Les Escargots a la Bourguignonne</i>	<i>£ 8.25</i>
Half a dozen snails cooked with lemon juice, garlic butter, Chablis and herbs	
<i>Avocat aux Crevettes Sauce Mornay</i>	<i>£ 7.95</i>
Half avocado filled with prawns topped with cheese sauce and baked in the oven	
<i>Le Cocktail aux Crevettes</i>	<i>£ 7.95</i>
A bed of freshly shredded lettuce, topped with prawns and coated with a lemon and brandy cocktail sauce	
<i>Salade de Langoustines avec Chilli et Tomate</i>	<i>£ 9.95</i>
Large prawns pan fried with a hint of chilli, garlic and fresh chopped tomato served on mixed leaves dressed in olive oil	
<i>Franche de Melon aux Mangues avec sorbet a la Fraise</i>	<i>£ 6.95</i>
Sliced chilled melon and mango with strawberry sorbet	

Nos Viandes

<i>Le Touredos de Boeuf a L'Estragon</i>	<i>£22.50</i>
Fillet steak wrapped in bacon and coated with a sauce of onions, mushrooms, cream, white wine and tarragon	
<i>Les Medaillons de Veau A La Crème</i>	<i>£19.95</i>
Medallions of veal bread crumbed and cooked in butter served with a cream, mushroom and brandy sauce	
<i>Filet de Boeuf Stroganoff</i>	<i>£18.95</i>
Strips of fillet steak cooked with onion, mushrooms, brandy and lemon blended in a cream sauce	
<i>Le Chevreuil a la Francaise</i>	<i>£18.95</i>
Medallions of venison marinated in gin and juniper berries and finished with a sauce of cream onion and tomato	
<i>Le Foie de Veau A La Lyonnaise au Lard</i>	<i>£18.95</i>
Calves liver pan fried in butter with onions and bacon	
<i>Le Chateaubriand Bouquetiere (for two persons)</i>	<i>£45.00</i>
Large fillet steak garnished with a selection of fresh vegetables	
<i>Le Carré D'Agneau aux Herbes de Provence</i>	<i>£18.50</i>
Saddle of lamb boned and roasted with the herbs and finished in a rich sauce	
<i>Le Filet de Boeuf Grille</i>	<i>£19.95</i>
Fillet steak grilled and garnished with mushrooms and tomato	
<i>Le Supreme de Volaille A La Crème et Calvados</i>	<i>£16.95</i>
Breast of chicken filled with apple and sage stuffing cooked in butter and served with a cream and calvados sauce	
<i>Le Caneton A L'Orange</i>	<i>£18.50</i>
Half a roast duckling boned and sliced with an orange liqueur sauce	

Nos Plats Vegetariens

Les Cannellonis de Legumes au Gratin

Cannelloni filled with vegetables cooked in provencale sauce coated in a mornay sauce and glazed in the oven with cheese

£14.95

Le Champignons Wellington au Mascarpone

Garlic mushrooms with mascarpone cheese cooked in pastry

£14.95

Nos Poissons

Queue de Lotte Rotie a la Jambon et Moutarde et Estragon

Fillet of monkfish wrapped in parma ham and roasted in the oven served with a cream, mustard and tarragon sauce

£18.95

La Sole Gillee

A whole dover sole grilled on the bone with lemon

£21.95

Le Aletan a la Florentine

Poached halibut on a bed of creamed spinach glazed with cheese

£18.95

Le Homard Thermidor

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

£25.95

Le Filet de Sole Minute

Dover sole fillets pan fried in butter and lemon juice

£20.95

Le Filet de Bar a la Sauce Bernaise

Sea bass fillets grilled in butter served with béarnaise sauce

£18.95

ALL PRICES INCLUDE FRESH VEGETABLES

Nos Entremets

Les Entremets du Gueridon

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

£ 5.95

Les Crepes Suzette

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

£ 7.95

Les Glaces Variees

A variety of specially prepared ice creams and sorbets

£ 4.95

Les Fromages

A selection of fine English and Continental Cheeses.

£ 6.75

Le Cafe avec les Friandises

Freshly ground coffee and chocolate truffles

£ 3.25