

# MOTHER'S DAY LUNCH MENU

1 COURSE £11.90 2 COURSE £15.90 3 COURSE £18.90

## Starters

Traditional french onion soup served with a gruyère crouton

Steamed mussels cooked with white wine,  
smoked salmon and a spring onion cream sauce

"Salad du Chef"-confit of duck leg, bacon lardons,  
crispy potatoes and garlic croutons with a shallot dressing

Baked Camembert cheese with thyme served with blackberry compote and  
toasted baguette

Pressed ham hock terrine served with a tomato chutney and seasonal  
salad

## Main Courses

Baked stuffed aubergine topped with a goat's cheese crust and served with  
a provençal sauce and fresh salad leaves

Roast lamb gigot served with aromatic couscous,  
roast mediterranean vegetables and harissa jus

Pan fried stone bass served with a smoked halibut and chive risotto and  
marinere veloute

Braised pheasant served with a ragout of baby potato,  
smoked pancetta and broad beans

Baked sea trout served with crushed new potatoes,  
fine beans and a lemon sorrel cream sauce

# Les Desserts

Rhubarb Crème Brûlée

Bread and Butter Pudding

served with toffee sauce and crème anglaise

Warm chocolate brownies

served with chocolate sauce and vanilla ice cream

Crêpes

Filled with toffee, chocolate or lemon

Lemon Tart

3 Scoops of Ice Cream

Chocolate, Strawberry and Vanilla

French Cheese Plate

Served with French bread or oatcakes

# Les Cafés

Black/White coffee	£1.60 or large £2.00
Espresso	£1.60
Double Espresso	£2.20
Cappuccino	£1.90 or large £2.35
Laté	£1.90
Mocha	£2.00
Scottish Tea	£1.50
Earl Grey/Mint Tea	£1.60
Hot Chocolate	£1.90
(with whipped cream)	£2.20