



### To Start

- Daïrole of Cornish Crab, Saffron Beurre Blanc -
- Chicken Liver Flan, Shrimp & Mushroom Sauce -
- X 6 Burgundy Snails Served in Shells with Garlic Butter-
- Classic French Onion Soup-
- Smoked Salmon and Brie Strudel, Caper Sauce-
- Poached Scallop Quenelles, Shellfish Coulis -
- Grilled Smoked Mackerel, Confit Apple, Mustard Dressing -

### Main Course

- Gratin de Poisson (Fish Pie)-
- Moules Frites 'Marinières' -
- Free Range Chicken 'a l'Estragon', French Fries-\*
- Sea Bass Fillet, Mascarpone Risotto, Beurre Rouge -\*
- Civet of rare breed Pork 'a la Normande', French Fries
- Cassoulet 'a la Toulousian', Salad -
- Confit of Perigord Duck Leg, sautéed Potatoes 'Persillade', Prune Jus -\*
- Magret de Canard, Puy Lentils 'Cuisinée', Prune Jus - £3 Supplement

### Desserts

- Chocolate Brownie, Caramel Sauce, Vanilla Ice Cream-
- Apple Tart Tatin Served With Cream-
- Brioche Bread & Butter Pudding -
- Vanilla Crème Brulee- \*
- Chilled Autumn Fruit Confit, Ice Cream- \*
- Assiette de Fromage -

Two courses - £21.00 // Three Courses - £26.00

\* Gluten Free please let us know if you are Gluten Intolerant as some of our dishes are topped with

Breadcrumbs

Side Orders: Bread - £2.25 // Fries - £2.00 // Vegetables - £3.75  
 (Minimum Food Order Charge £21.00 for Two Courses per Person)

# Gastronomique Nights At The French Pantry

(Please phone for dates)

(Amuse Bouche)

-Celeris and Apple Veloute, White Truffle Oil-

(Terrine de Foie Gras de Canard a L'Armagnac  
Brioche Toast)

-Marinated Duck Foie Gras in Armagnac Terrine-  
-Brioche Toast-

(Tapioca De Choux Fleur Au Crab et Crevette-  
-Fraiche Coriande-)

-Tapioca of Cauliflower, Crab & Prawns  
Coriander Oil-

(Quenelle de Poisson au Coulis de Crustace)

-White Fish Quenelle, Crustacean Coulis-

(Trou Normand)

-Black Currant Sorbet with Crème De Cassis-

(L'Agneau aux Epices douces)

-Sweet & Light Spicy Lamb Stew-

(Tarte au Chocolat)

-Chocolate Tart-