

Sample Lunch Menu

Starter

Poached egg / mushrooms and country bacon, red wine sauces
Salmon carpaccio with dill, lemon / fennel condiment, crisp lettuce
Pâté with foie gras in a pastry case, crisp salad with Meaux mustard
Creamed artichoke / truffle soup served as a cappuccino
with golden croutons



Main Dishes

Brandade de morue (emulsion of creamed salt cod),
rocket salad with olive oil and lemon
Fricassee chicken supreme, assorted mushrooms
Slow-braised ox cheek, beef stew jus, gratin Dauphinois
Roast farmhouse pork loin, mashed potatoes, charcutière sauce



Cheese

Mature Camembert de Normandie, mesclun salad



Dessert

Gateau of fromage frais, 'marmelade' of woodland berries
Baba in rum syrup, vanilla-flavoured Chantilly cream
Orange salad with fragrant spices, hazelnut financier cake
Apple tart Tatin served warm with double cream