

Menu Gourmand

Pressed Terrine of Mediterranean Vegetables with a Red Onion Compote, Saffron Water Dressing

Chilled Gazpacho with Extra Virgin Olive Oil Croutons, Basil Oil

Cream of Asparagus with Sautéed Foie Gras, Toasted Pine Kernels

Individual Boned Quail filled with a Poultry Farce served with marinated Sautern Grapes, Sautern Sauce

Sautéed Scottish Scallops with served on Oriental Vegetables drizzled with Chilli & Soy Sauce

Sorbet to refresh the palate

Honey glazed Magret Duck Breast with Dauphinoise Potato, braised Red Cabbage,
Petit Ratatouille, Broccoli, Red Wine & Wild Mushroom Sauce

Pan-fried Fillet of Wild West Coast Brill
nestled on Tomato & Courgette Confit, Braised Fennel, Tomato Oil

Char-grilled Fillet of Pork with Potato Marquise
Creamed Leek, Chorizo, Vegetable Puree, Madeira Sauce

Wild Line Caught Poole Bay Sea Bass with Potato Fondant,
Vegetable Nage infusion with Crayfish tails & Saffron

Daily made Sorbet & Ice Cream
served with Fruit Basket & Vanilla Anglaise

Iced Chocolate, Ginger & Pineapple Terrine served with Langue de Chat

Our renowned caramelized Passion Fruit Tart with Galliano Cream

Selection of Three Cheeses, served at your table
with Apricot & Walnut Bread*

A selection of Coffees and Teas served with home-made Petit Fours

Monday to Friday - £29.95

Saturday - £31.95

*Supplement - £1.75

Prices are per person and include VAT

Les Bouviers
RESTAURANT WITH ROOMS