

Luncheon Menu

Our renowned poached free-range Egg served on toasted Brioche
with creamed Smoked Salmon & Basil Sauce

Leek & Potato Soup with Truffle Oil & Croutons

Pressed Tomato Soup with Parmesan Crisp

Our version of Tricolor – Avocado, Tomato and Mozzarella, Olive Oil & Basil Vinaigrette

Our delicate Chicken Liver Parfait with Wild Mushroom
garnished with home-made Cucumber Pickle, Melba Toast

Duck Leg cooked 'En Confit' with braised Red Cabbage, Buttered Broccoli, Wild Rosemary Sauce

Grilled Fillets of Red Bream nestled on roasted Fennel & Courgette, Vegetable Puree, Saffron Sauce

Chargrilled Loin of Pork with Potato Dauphinoise, Creamed Leek, baby Carrots, Black Bean & Sage Sauce

Seared Wild Sashimi Tuna with crushed New Potatoes, Mange Tout, Tomato Confit, Chilli Oil

Baked Aubergine with Tomato and Lentils, glazed with Goats Cheese

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

Warm Apple & Frangipane Lattice with Almond Ice Cream

Oeuf A'la Neige glazed with Caramel served with Blackcurrant Coulis

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

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

Two courses - £16.95

Two courses (including coffee) - £18.95

Three courses (including coffee) - £19.95

*Supplement - £1.75

Prices are per person and include VAT

Les Bouviers
RESTAURANT WITH ROOMS