

Gastronomique Evening

Wednesday 25th January 2012 - 5 Courses & Free Aperitif - £24.90

Soupe de légumes d'hiver
Winter vegetable and barley broth

Boudin Blanc au truffe et Madeira jus - Ardennes
Homemade white sausage finished with winter truffles and a rich Madeira sauce

Fricassée de Grenouilles - Paris-Ile-de-France
Frogs legs cooked in white wine, cream, fresh herbs and a butter crouton

Pissaladière - Provence
Classic savoury French onion tart served with black olives and a crisp winter leaf salad

Coquilles St. Jacques - Bretagne
Baby scallops sautéed with shallots, mushrooms and butter then gratinated with gruyère and breadcrumbs, served in a scallop shell

Blanquette de Veau - Normandie
Diced cushion of veal cooked gently, finished with rich cream and egg yolks and served with braised rice

Poulet rôti farci aux choux - Bourgogne
Roasted free range crown of chicken stuffed with cabbage leaves, accompanied by a light chicken jus

Carp braise - Nord-Pas-de-Calais
Braised fillets of carp with a light mussel and garlic cream sauce

Limande Meunière - Picardie
Pan roasted lemon sole finished with foaming butter, parsley and lemon juice, served with saffron potatoes

Tarte aux pommes de terre et poireaux - Limousin
A warm potato and leek tart served with a warm blue cheese and rosemary cream

Fromages
Livarot (Normandie), Roquefort (Midi-Pyrénées), Boulette d'Avesnes (Nord-Pas-de-Calais)
with homemade chutney, grapes, celery and biscuits

Tarte aux Pommes un caramel - Normandie
A classic light crisp French apple tart finished with a caramel sauce

Canneberge et amande pithivier - Loire
A warm baked French pastry stuffed with cranberries and almond paste served with a warm crème anglaise

Truffe au Chocolat torte - Bourgogne
A flourless chocolate cake served warm with a rich chocolate cream filling and a minted crème fraîche