

# La Brasserie

Freshly made tomato and basil soup  
With herb croutons

Chilled honeydew melon dovetail  
With berry compote

La Brasserie Chicken liver pate with apple chutney & warm thickly cut toast  
Semi coarse pate on a bed of rocket salad with basil dressing

Garlic cup mushrooms  
Cup mushrooms cooked in garlic infused cream sauce

Smoked mackerel salad  
With lemon dressed leaves

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Roast sirloin of English beef  
With Yorkshire pudding, roasted parsnip and red wine gravy

Roasted leg of English lamb  
Rolled in fresh rosemary, garlic and accompanied by red wine jus

Roast loin of locally reared pork  
With freshly made apple sauce & red wine jus

Grilled fillet of scotch salmon  
With salsa cruda

Pan fried lambs liver Lyonnaise  
With a creamy mash, crisp bacon and a rich onion gray

Braised beef bourguignon  
Slowly cooked in red wine, mushrooms, shallots and bacon

Mushroom, spinach & mozzarella blinis  
Home made blinis stack with mushrooms & leaf spinach topped with melted mozzarella on rich passata sauce

Lemon & honey chicken supreme  
With sweet potato puree

Served with roast potatoes and selection of vegetables

Desserts and extras are available on reverse of the menu

Desserts are included

£ 18.00 Inc vat