

# La Brasserie

Freshly prepared soup of the day with garlic croutons  
using fresh market ingredients on the day to make a fresh soup daily

## La Brasserie Chicken liver pate with apple chutney

Semi coarse pate on a bed of rocket salad and warm thickly cut toast

### Honey roast pear

Strawberry salad and balsamic syrup

### Garlic mushrooms

Garden herb cream, griddled foccacia bread

### Cold water prawn, penne salad

Gremolata dressing, crispy rocket leaves

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## Flash fried lambs liver

Topped by onion gravy, creamy mash and bacon wafer

## Braised beef bourguignon

Diced beef cooked slowly in red wine, shallots, home-grown bay leaves, mushrooms & bacon

## Hand made pie of the day

Hand cut chips, crushed garden peas with rich gravy

## Garlic herb blinis

Forest mushrooms, baby leaf spinach, melted mozzarella, roasted tomato and basil sauce

## Baked salmon fillet

Garlic herb crust; sun dried tomato and dressed leaves

## Char grilled pork loin

Roast shallots, apple and sage jus

## Lemon, honey and thyme chicken

Wilted spinach, sweet potato puree

## Vegetable curry

Braised long grain rice, poppadom

Served with a selection of vegetables and potato dish

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3 course Dinner includes a 125ml glass of wine

£15.99 inclusive