

# *A La Carte Menu*

*Note : Must include a main course*

## Starters

## Price

<i>Spicy Parsnip Soup</i>	<i>7 €</i>
<i>Smoked Haddock and Potato Soup</i>	<i>8 €</i>
<i>Onion Tart</i>	<i>7 €</i>
<i>Carpaccio of Beef with Parmesan and Salad</i>	<i>9 €</i>
<i>Goats Cheese in an edible basket with Salad</i>	<i>9 €</i>
<i>Crab Fishcake served in its Shell with Salas</i>	<i>10 €</i>
<i>Filo Pastry Parcel with Confit of Duck, shallots, apricots &amp; almonds</i>	<i>10 €</i>
<i>Emperor Scallops (4) &amp; Black Pudding with a red pepper reduction</i>	<i>19 €</i>

## Main Courses

<i>Baked Camembert</i>	<i>12 €</i>
<i>Spinach and Pinenut Quiche</i>	<i>13 €</i>
<i>Pumpkin and Parsnip Flan</i>	<i>14 €</i>
<i>Bean, Pepper and Sweet Potato Chilli in a Chipolate Sauce</i>	<i>15 €</i>
<i>Trio of Chickpea, Spelt and Bulgar Wheat with apricot &amp; lemon</i>	<i>15 €</i>
<i>Claridge's Chicken in a cream and mushroom sauce</i>	<i>15 €</i>
<i>Boeuf Axatois in a red wine sauce</i>	<i>16 €</i>
<i>Lamb Shank slowly cooked with thyme and garlic</i>	<i>17 €</i>
<i>King Prawns (Gambas) flambéed in Pastis</i>	<i>19 €</i>
<i>Papillote of cod, baby scallops and crayfish in a cream sauce</i>	<i>15 €</i>
<i>Cote de Boeuf with black peppercorn or Roquefort sauce</i>	<i>24 €</i>
<i>Quail stuffed with foie gras and a little pork</i>	<i>20 €</i>

Cheese – our famous selection served from the trolley *9 €*

Desserts – choice of desserts *7 €*