

# *A La Carte Menu*

*Note : Must include a main course*

## Starters

## Price

<i>Gaspacho</i>	<i>7 €</i>
<i>Onion Tart and salad</i>	<i>7 €</i>
<i>Venison and Pheasant Soup with Sherry</i>	<i>9 €</i>
<i>Lobster Bisque (soup)</i>	<i>9 €</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 salad</i>	<i>10 €</i>
<i>Filo Pastry Parcel with Confit of Duck, shallots, apricots &amp; almonds</i>	<i>10 €</i>
<i>Smoked Salmon &amp; Prawns in a cocktail sauce and salad</i>	<i>12 €</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>13 €</i>
<i>Trio of Chickpea, Spelt and Bulgar Wheat with apricot &amp; lemon</i>	<i>14 €</i>
<i>Claridge's Chicken (in a cream &amp; mushroom sauce)</i>	<i>15 €</i>
<i>Beef Axatois in a red wine sauce</i>	<i>16 €</i>
<i>Navarin of SpringLamb slowly cooked in tomato, thyme &amp; garlic</i>	<i>16 €</i>
<i>Cocotte of scallops, cod and mussels in a cream sauce</i>	<i>17 €</i>
<i>Veal Osso Buco, sauce Romanesque (white wine, Marsala, tomato, garlic, parsley &amp; basil)</i>	<i>18 €</i>
<i>Gambas flambéed in Pastis</i>	<i>19 €</i>
<i>Rib of Beef (450g min) with black peppercorn or Roquefort sauce</i>	<i>24 €</i>

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

Desserts – choice of desserts *7 €*