

HORS D'OEUVRES COLD STARTERS

SALADE DE CRABE ANANAS.....	£7.50
Fresh picked Crab set in a fresh Pineapple ring, decorated with Avocado, Orange, and Grapefruit	
CARPACCIO DE BOEUF A L'HUILE D OLIVE.....	£7.50
Best quality raw Beef sliced thinly with slivers of Mushrooms, sprinkle of Parmesan Lemon juice and Olive Oil	
PAUPIETTES DE SAUMON FUMÉ D'ÉCOSSE AUX CREVETTES	£9.50
Scotch Smoked Salmon rolled with Prawns tossed in lemon and presented on Mixed Leaves	
MELON 'EDEN'.....	£8.00
Galia melon filled with prawns and served with Marie Rose sauce	
PATE MAISON	£5.75
A smooth pate made with ducks livers, herbs and seasoning	
COCKTAIL DE CREVETTES MARIE ROSE AU PAMPLEMOUSSE	£6.95
Prawn and Grapefruit cocktail served with Marie rose sauce	
HORS D'OEUVRES A LA DOLPHIN	£8.75
Surprise of shellfish, smoked salmon and smoked meats	
SYMPHONIE D'AVOCAT AU MADERE	£5.75
Half an avocado served with an exquisite surprise of fruits and Banana dressing	

HORS D'OEUVRES HOT STARTERS

CROUTONS DE CHEVRE CHAUD ET HUILE DE NOIX.....	£7.25
Goats Cheese, presented on Mixed Leaves with a little Oil dressing	
CHAMPIGNONS VIENNOISE	£5.25
Button mushrooms coated in breadcrumbs and a touch of garlic	
GRANDES CREVETTES GRILLEES AU BEURRE D'AIL	£9.25
Lashings of hot garlic butter and grilled king prawns or simply plain butter	
COQUILLES ST JACQUES PARISIENNE	£8.25
Scallops baked in their shell with cheese sauce, sliced mushrooms, and pureed potatoes	
"CAKES" DE CRABE DU CHEF.....	£8.50
Fresh picked Crabmeat with breadcrumbs fried in Butter, presented with Cucumber and Tomato Salsa	
AVOCAT AUX FRUITS DE MER AU GRATIN	£8.25
Avocado with a mix of seafood, and glazed under the grill with cheese	
MOULES A LA DOLPHIN	£7.50
Mussels steamed in a creamed white wine and a light flavouring of tomato sauce and garlic	
RATATOUILLE PROVENCALE.....	£6.25
Slices of Aubergine layered with ratatouille, topped with Mozzarella and tomato sauce	

POTAGES ET LES PATES

BISQUE D’HOMARD DES ILES AU COGNAC	£5.25
Creamy homemade lobster soup with flamed brandy	
POTAGE DU JOUR	£3.95
Chef’s homemade soup produced from local ingredients	
SPAGHETTI AUX FRUITS DE MER (Small £5.25)	£9.50
Pasta served with seafood in a tasty creamed white wine	
SPAGHETTI BOLOGNAISE	£9.50
Pasta served with the traditional Meat Sauce	
TAGLIATELLE AU SAUMON FUME(Small £5.25)	£9.50
Green pasta with smoked salmon in a creamy sauce	

VEGETARIEN

FETTUCINE NAPOLETANA	£8.75
Pasta served with rich tomato sauce and a little Parmesan cheese	
CANNELLONI ITALIENNE (Small £4.50)	£8.75
Tubes of pasta filled with spinach and cheese combined in a white sauce	
SALADE DE FROMAGE	£8.75
Crunchy salad of lettuce, cucumber, apple, celery, carrots and spring onions with cheese and tomatoes and toasted brown bread cubes	
CREPE POIRE AUX MORNAY	£8.75
Pancake filled with fresh Leek and cheese topped with white sauce	

**LES POISSONS
MAIN COURSE FISH**

SOLE DE DOUVRES GRILLEE OU MEUNIERE	From	£19.50
Dover sole grilled or pan fried in butter and finished with White Wine and lemon juice		
PLIE DE JERSEY GRILLEE OU MEUNIERE	From	£13.75
Fresh Jersey plaice prepared as above		
GRATIN DE SAUMON BASILIC.....		£14.50
Grilled fillet of Salmon, in a herb and Potato crust presented with a Tomato and basil Sauce		
PAUPIETTES DE SOLE AU SAUMON FUME		£14.50
Fillets of sole encased with smoked salmon served with a court bouillion		
SOLE DE LIMANDE GRILLEE OU MEUNIERE	From	£15.00
Lemon sole grilled or pan fried in butter and finished with a White Wine sauce		
SYMPHONIE AUX FRUITS DE MER		£15.50
Grilled king prawns, scallops and halibut in White Wine and garlic butter		

LES CRUSTACES SHELLFISH

GRAND PLATEAU DE FRUITS DE MER (DEUX COUVERTS) ...	£73.50
To share – a cold platter of shellfish with a whole lobster, crab, king prawns, gambas, Winkles, whelks, moules – sheer shellfish	
GRAND PLATEAU DE FRUITS DE MER (PER PERSON.....)	£30.50
As above but without lobster	
CRABE A LA MAYONNAISE.....	From
Local Crab cracked ready to be picked or dressed if preferred	
RENDEZVOUS DE CRUSTACES ‘THERMIDOR’	
Lobster, Crabmeat, Scallops, Prawns and Mussels; in a delicious creamy sauce lightly perfumed with Brandy. With rice or creamed potatoes	
	£16.50
HOMARD DES ILES EN SAISON.....	From
Fresh Jersey Lobster served as you like it; Thermidor, Mayonnaise, Papillotte or grilled in garlic butter	
	£22.50
RENDEZ.VOUS DE CRUSTACES DOLPHIN.....	£16.50
Crab claws, king prawns, praires, oysters, mussels, shell prawns. A platter of shellfish in our well flavoured garlic sauce	

**LES PLATS PRINCIPAUX DE VIANDE
MAIN COURSE MEATS**

FILET DE BOEUF EN MOUTARDE.....	£14.75
Prime fillet of scotch beef prepared with Dijon mustard, flamed in brandy and finished with a Madeira sauce	
POULET A LA CRÈME DE CAMEMBERT.....	£12.75
Layered Chicken breast with Camembert and spring onion coated with Breadcrumbs	
ENTRECOTE DE BOEUF BORDELAISE.....	£12.95
Charcoal Grill sirloin served with shallots and red wine sauce	
FILETS DE BOEUF D'ECOSSE AU POIVRE.....	£14.75
Fillet of beef encrusted with Peppercorns presented in a rich sauce flamed with brandy and finished with cream	
ESCALOPE DE VEAU A LA CRÈME ET CHAMPIGONS.....	£12.95
Pan fried Escalope of veal with sliced mushrooms, flamed in brandy and finished with cream	
CANETON D'AYLESBURY ROTI BIGRADE (DEAX COUVERTS).....	£28.00
Roasted Aylesbury duckling cooked to your liking, served with an orange or apple, flamed with Grand Marnier	
MEDALLIONS DE PORC AUX ABRICOTS.....	£12.95
Noisettes of Pork pan fried with apricots in red wine sauce	
FOIE DE VEAU A L'ANGLAISE.....	£13.50
Calves Liver pan- fried served with Onions and strips of bacon	
CARRE D'AGNEAU GRILLE AUX CHARBONS DE BOIS.	£13.95
Roast Rack of Lamb, scented with Rosemary presented as a trio of cutlets Accompanied with grilled tomatoes and mushrooms	
CHATEAUBRIAND SAUCE BEARNAISE – (DEUX COUVERTS).....	£32.00
For two to share, grilled fillet of beef as you like it, carved and served from a platter with tomatoes and mushrooms	
CHARCOAL GRILL T-BONE.....	£15.50

SALADES ET LEGUMES D'ACCOMPAGNEMENT

SALADE DE SAISON AU CHOIX.....	£3.00
Seasonal salad of your choice	
LEGUMMES ET POMMES DE TERRE DU MARCHE.....	£1.50
Fresh vegetables in season bought daily	
SELECTION OF VEGETABLES AND POTATOES.....	£2.50

LES ENTREMENTS

SELECTION D'ENTREMETS	£3.95
Selection of deserts	
PLATEAU DE FROMAGES.....	£5.50
A selection of continental and English cheeses from the board	
GLACES. ICE CREAM	£3.00
LES CAFES	
COFFEES	
ESPRESSO.....	£1.50
CAPPUCCINO.....	£1.80
FINE MOKA.....	£1.40
LIQUER AND SPIRIT COFFEE OF YOUR CHOICE...From	£4.25

Prices Include GST