



**HORS D'OEUVRES
COLD STARTERS**

CARPACCIO DE BOEUF A L'HUILE D OLIVE.....	£14.75
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	£15.50
Scotch Smoked Salmon rolled with Prawns tossed in lemon and presented on Mixed Leaves	
MELON	£13.50
Melon presented with prawns and served with Marie Rose sauce	
PATE MAISON	£11.75
A smooth pate made with ducks livers, herbs and seasoning	
COCKTAIL DE CREVETTES MARIE ROSE AU PAMPLEMOUSSE	£13.00
Prawn and Grapefruit cocktail served with Marie Rose sauce	
SYMPHONIE D'AVOCAT AU MADERE	£11.25
Half an avocado served with an exquisite surprise of fruits and Banana dressing	



**HORS D'OEUVRES
HOT STARTERS**

CHAMPIGNONS VIENNOISE	£11.50
Button mushrooms coated in breadcrumbs and a touch of garlic	
GRANDES CREVETTES GRILLEES AU BEURRE D'AIL	£15.50
Lashings of hot garlic butter and grilled king prawns or simply plain butter	
COQUILLES ST JACQUES AU JAMBON	£14.75
Scallops wrapped with bacon with garlic and white wine sauce	
JERSEY OYSTERS ROCKEFELLER.....	£14.75
Local Oysters with spinach, cream, garlic glazed under the grill with mozzarella	
MOULES A LA DOLPHIN	£15.50
Mussels steamed in a creamed white wine and a light flavouring of tomato sauce and garlic	
RATATOUILLE PROVENCALE.....	£12.50
Slices of Aubergine layered with ratatouille, topped with Mozzarella and tomato sauce	



POTAGES ET LES PATES

PAIN À L'AIL	£6.50
Six slices of French bread toated under the grill with garlic butter	
POTAGE DU JOUR	£8.75
Chef's homemade soup produced from local ingredients	
SPAGHETTI AUX FRUITS DE MER (Small £10.50)	£17.50
Pasta served with seafood in a tasty creamed white wine	
SPAGHETTI BOLOGNAISE (Small £9.50)	£16.50
Pasta served with the traditional Meat Sauce	
TAGLIATELLE AU SAUMON FUME (Small £10.75)	£17.75
Green pasta with smoked salmon in a creamy sauce	



VEGETARIEN

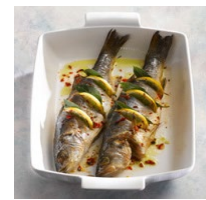
FETTUCINE NAPOLETANA	£15.25
Pasta served with rich tomato sauce and a little Parmesan cheese	
CANNELLONI ITALIENNE (Small £7.50)	£15.25
Tubes of pasta filled with spinach and cheese combined in a white sauce	
SALADE DE FROMAGE	£17.50
Crunchy salad of lettuce, cucumber, apple, celery, carrots and spring onions with cheese and tomatoes and toasted brown bread cubes	
CREPE POIRE AUX MORNAY	£15.75
Pancake filled with fresh Leek and cheese topped with white sauce	



HOUSE SPECIALITIES

TRADITIONAL MADEIRA ESPETADAS SERVED ON A SKEWER	
BEEF	£27.50
BEEF & PRAWNS	£28.00
CHICKEN	£23.75
SCALLOPS WITH BACON	£28.00

All served with a touch of salt & garlic, with chips or polenta & salad or vegetables



**LES POISSONS
MAIN COURSE FISH**

SOLE DE DOUVRES GRILLEE OU MEUNIERE ... From	£42.50
Dover sole grilled or pan fried in butter and finished with White Wine and lemon juice	
PLIE DE JERSEY GRILLEE OU MEUNIERE From...	£28.50
Fresh Jersey plaice prepared as above	
GRATIN DE SAUMON BASILIC.....	£23.75
Grilled fillet of Salmon, in a herb and Potato crust presented with a Tomato and basil Sauce	
PAUPIETTES DE SOLE AU SAUMON FUME	£24.25
Fillets of sole encased with smoked salmon served with a court bouillion	
LOUP-DE-MER.....	£25.00
Grilled Fillet of Seabass presented with ratatouille provencal	
SYMPHONIE AUX FRUITS DE MER	£28.00
Grilled king prawns, scallops and seabass in White Wine and garlic butter	



**LES CRUSTACES
SHELLFISH**

GRAND PLATEAU DE FRUITS DE MER (2 COUVERTS)	£95.00
A cold platter of shellfish with a whole lobster, king prawns, gambas, moules, oysters, scallops and shell on prawns. When available (2 people to share)	
RENDEZVOUS DE CRUSTACES 'THERMIDOR'	£28.00
Lobster, Scallops, Mixed Shellfish as available in a delicious creamy sauce lightly perfumed with Brandy. With rice or creamed potatoes	
HOMARD DES ILES EN SAISON..... From	£38.50
Fresh Jersey Lobster served as you like it; Thermidor, Mayonnaise or grilled in garlic butter	
RENDEZ.VOUS DE CRUSTACES DOLPHIN.....	£29.50
King prawns, oysters, mussels, shell prawns, gambas A platter of shellfish in our well flavoured garlic and white wine sauce	



LES PLATS PRINCIPAUX DE VIANDE MAIN COURSE MEATS

FILET DE BOEUF EN MOUTARDE.....	£32.50
Prime fillet of scotch beef prepared with Dijon mustard, flamed in brandy and finished with a Madeira sauce	
POULET A LA CRÈME DE CAMEMBERT.....	£23.75
Layered Chicken breast with Camembert and spring onion coated with Breadcrumbs	
ENTRECOTE DE BOEUF AU POIVRE.....	£27.50
Charcoal Grill sirloin served with Peppercorns presented in a rich flamed with brandy and cream	
CANETON D'AYLESBURY ROTI BIGRADE.....	£28.50
Roasted Aylesbury duckling cooked to your liking, served with an orange or apple, flamed with Grand Marnier	
MEDALLIONS DE PORC AUX ABRICOTS.....	£24.75
Noisettes of Pork pan fried with apricots in red wine sauce	
FOIE DE VEAU A L'ANGLAISE.....	£23.75
Calves Liver pan- fried with Onions and bacon on a bed of mash potatoes served with gravy	
CARRE D'AGNEAU GRILLE AUX CHARBONS DE BOIS.	£27.50
Roast Rack of Lamb, scented with Rosemary presented as a trio of cutlets Accompanied with grilled tomatoes and mushrooms	
CHATEAUBRIAND SAUCE BEARNAISE – (DEUX COUVERTS)..	£59.50
For two to share, grilled fillet of beef as you like it, carved and served with tomatoes and mushrooms	
CHARCOAL GRILL T-BONE.....	£31.50
SALADES ET LEGUMES D'ACCOMPAGNEMENT	
SALADE DE SAISON AU CHOIX.....	£6.50
Seasonal salad of your choice	
LEGUMMES ET POMMES DE TERRE DU MARCHE.....	£5.25
Fresh vegetables in season bought daily	



LES ENTREMENTS



SELECTION D'ENTREMETS	£9.25
Selection of deserts	
PLATEAU DE FROMAGES.....	£10.75
A selection of continental and English cheeses from the board	
GLACES. ICE CREAM.....	£6.50

LES CAFES COFFEES



ESPRESSO.....	£3.50
CAPPUCCINO.....	£4.00
FINE FILTER COFFEE.....	£3.25
LIQUER AND SPIRIT COFFEE OF YOUR CHOICE...From ...	£10.15

ALSO AVAILABLE:

- * SUNDAY LUNCH MENU
- * SET LUNCH & DINNER MENUS
- * CHILDREN'S MENU

WE CATER FOR SMALL AND MEDIUM PARTIES FOR WHICH SET MENUS ARE AVAILABLE

OVERNIGHT STAYS INCLUSIVE OF BREAKFAST AND/ OR DINNER AT VERY SPECIAL RATES