

Les Entrees

<i>Filet de Canard avec les Baies Rose</i>	£17.45
Sliced breast of French duck, in a cream port and brandy sauce with red berries	
<i>Le Fillet de Boeuf Patti Melba</i>	£19.45
Fillet steak stuffed with sliced peaches coated with a peach liqueur sauce	
<i>Le Caneton A L'Orange</i>	£16.45
Half a roast duckling boned and sliced with an orange liqueur sauce	
<i>Fillet de Boeuf Stroganoff</i>	£17.45
Strips of fillet steak cooked with onion, mushrooms, brandy and lemon blended in a cream sauce	
<i>La Cheveuil aux Noix Fraiches</i>	£17.45
Venison served with a red wine sauce, on a bed of spinach cooked in butter with pine kernels	
<i>Les Cailles Rotis Richelieu aux Madeira</i>	£18.45
A pair of roast quail, served on croutons with a rich madeira sauce	
<i>Les Rognons de Veau au Moutarde</i>	£17.45
Veal kidneys, sliced and cooked in butter with coarse grain mustard and cream	
<i>Le Foie de Veau A La Lyonnaise au Lard</i>	£17.45
Calves liver pan fried in butter with onions and bacon	
<i>Les Cotes D' Agneau</i>	£14.75
Four lamb cutlets grilled and garnished to order	
<i>Les Paupiettes de Veau</i>	£18.45
Veal parcels of gruyere cheese and sliced mushrooms, served with a port sauce	
<i>Le Chateaubriand Bouquetiere</i> (for two persons)	£40.00
Large fillet steak garnished with a selection of fresh vegetables	
<i>Le Carre D' Agneau aux Herbes de Provence</i>	£16.25
Saddle of lamb boned and roasted with the herbs and finished in a rich sauce	
<i>Le Fillet de Boeuf Grille</i>	£18.45
Fillet steak grilled and garnished with mushrooms and tomato	
<i>Le Supreme de Volaille au Stilton</i>	£15.45
Breast of chicken, cooked in butter with cream, Stilton cheese and white wine	
<i>Les Medallions de Veau A La Creme</i>	£18.45
Thin slices of veal breadcrumbed, cooked in butter with a sauce of onions, mushrooms Cream and Brandy	

Vegetarian Fayre

<i>Crepes de Legumes aux Fromages</i>	£14.25
Pancakes filled with vegetables and stilton cheese, glazed with cheese sauce	
<i>Le Champignons Wellington aux Marscarpone</i>	£14.25
Garlic mushrooms with marscarpone cheese cooked in pastry	

Les Poissons

<i>Escalope de Saumon Poche Sauce Hollandaise</i>	£16.25
Poached salmon served with an egg yolk and butter sauce	
<i>Queue de Lotte Rotie a la Moutarde et Estragon</i>	£17.45
Roast fillet of monkfish served with a mustard and tarragon sauce	
<i>Le Sole Grille</i>	£20.45
A whole Dover sole grilled on the bone with lemon	
<i>Les Coquilles St. Jacques au Lard</i>	£18.45
Scallops wrapped in bacon, and grilled with a white wine and tumeric sauce	
<i>Le Filets de Sole aux Champagne</i>	£19.45
Dover sole fillets poached in Champagne and then coated in a rich creamy Champagne sauce	
<i>La Sole Neptune</i>	£20.45
Whole grilled dover sole, split and filled with seafood and coated with hollandaise sauce	
<i>Les Scampis Aux Antilles</i>	£16.45
Scampi, cooked in a lobster sauce with avocado pear and glazed with cheese	
<i>L' Homard Thermidor</i>	£24.45
Lobster cooked in butter with mustard, blended with cream sauce, parsley, white wine and Brandy. Returned to the shell and coated with cheese and glazed under the salamander.	
<i>L' Homard Gordon</i>	£24.45
Lobster cooked in butter, flamed in gin, blended with cream and lemon juice and baked in the shell with cheese	

ALL PRICES INCLUDE FRESH VEGETABLES

Les Entremets

<i>Les Entremets du Gueridon</i>	£5.25
A selection of gateaux, pastries and fresh fruit from the trolley.	
<i>Le Sabayonne</i>	£7.25
A combination of lightly whipped egg yolks, Marsala and white wine.	
<i>Les Crepes Suzette</i>	£7.25
Thin pancakes with orange liqueur, lemon and orange juice, flamed with brandy before serving.	
<i>Les Glaces Variees</i>	£4.50
A variety of specially prepared ice creams and sorbets.	
<i>L'Omelette Hollandaise</i> (for two persons)	£11.95
Vanilla ice cream and peaches coated with meringue, baked in the oven and flamed with rum.	
<i>Les Fromages</i>	£5.25
A selection of fine English cheeses.	
<i>Le Cafe avec les Friandises</i>	£2.75
Freshly ground coffee and chocolate royalé.	

Les Hors D'Oeuvres

<i>Fromage de Chevre, Roti au Mesclun A L' Huile de Noisette</i>	£6.95
Breadcrumbs goats cheese, cooked in olive oil and served with a port and orange coulis	
<i>Le Saumon D'Ecosse Fume</i>	£9.25
Scotch smoked salmon with lemon	
<i>Le Paté du Chef au Cognac</i>	£6.50
A very fine chicken liver paté marinated in fine old brandy and herbs with Cumberland sauce	
<i>Le Pampelmousse Port Elizabeth</i>	£6.50
A cocktail of fresh grapefruit, paw paw and sultanas, spiced with rum, cinnamon and Demerara sugar, and baked in the oven	
<i>Salade de Foie aux Canards Confits au Lard</i>	£7.25
Duck livers cooked in butter with bacon, served on a bed of salad with a walnut oil vinaigrette	
<i>Les Cannelonis au Gratin</i>	£6.35
Meat filled pasta coated with concasse of tomatoes, bechamel sauce and glazed	
<i>Le Soupe du Jour</i>	£4.95
Home made soup of the day	
<i>Les Escargots a la Bouruignonnes</i>	£7.25
Half a dozen snails cooked with lemon juice, garlic butter, Chablis and herbs	
<i>Le "Guacamole" A La Mexicaine</i>	£6.25
Lightly creamed avocado pear mixed with a concasse of tomatoes and chilli	
<i>Les Champignons Gratinee au Roquefort</i>	£6.25
Mushrooms cooked in butter, white wine, cream and roquefort cheese and glazed	
<i>L' Avocado Crevettes Mornay</i>	£6.95
Half avocado filled with prawns, topped with cheese sauce and baked in the oven	
<i>Le Cocktail au Crevettes</i>	£6.50
A bed of freshly shredded lettuce, topped with prawns and coated with a lemon and brandy cocktail sauce	
<i>Les Langoustines Crystal</i>	£9.25
Large mediterranean prawns served chilled, with lemon and prawn sauce	
<i>Tranche de Melon aux Mangue Sorbet</i>	£5.95
Sliced chilled melon served with a refreshing mango sorbet	