

Gastronomique Evening – Auvergne

Wednesday 30th June 2010 - 5 Courses £24.90

Crème Vichyssoise
Leek and potato velouté

Tartelettes de poires et Fourme d'Ambert
Caramelized pear tart glazed with Fourme d'Ambert cheese, with toasted walnuts and fennel seeds

Poulet Auvergnat
Baked Pork, minced chard and plum terrine with celery and apple salad

Trépoux d'Auvergne
Stuffed caul with veal and lamb tripes served with braised green lentils

Ceviche, poisson cru mariné
Home cured perch with cucumber and carrot ribbons and caramelized lime dressing

Paillards de poulet fourrés au Roquefort
Free range chicken breast stuffed with a Roquefort cheese mousse with roasted walnuts and velouté sauce

Gigot de 7 heures
Lamb shoulder braised for 7 hours served with spring greens

Saumon poché aux fèves
Poached salmon fillet served with a broad bean, radish and baby corn salad

Courgettes jaunes farcies aux petits légumes
Baked yellow courgette stuffed with mung beans, cèpe mushrooms, spinach and butternut squash served with dressed watercress, parmesan and toasted sunflower seed salad

Potée Auvergnate
Braised green cabbage with pork hock, salted pork belly, carrots, leeks, turnips, white beans, rosemary and thyme

All main courses are served with a selection of seasonal vegetables, truffade potatoes and rosemary roasted Cheshire new potatoes

Cantal, Saint Nectaire and Bleu d'Auvergne cheese with celery, grapes and chutney

Tarte aux myrtilles
Chilled blueberry tart

Cornet de Murat
Chantilly cone with fresh raspberries

Pompe aux prunes
Warm plum pie with crème anglaise