

Gastronomique Evening – Provence

Wednesday 28th July 2010 – 5 Courses £24.90

Soupe au Pistou

Summer vegetables, mixed bean and pasta soup finished with Provençal herbs

Pissaladière Niçoise

French flat bread topped with shallots, tomato concassé, whole grain mustard, black olives, rosemary, thyme and extra virgin olive oil, served with aioli and avocado purée

Calamars sautés avec carpaccio de chou-fleur et crème de citron

Sautéed calamari with carpaccio of marinated cauliflower, rocket leaves and homemade lemon curd

Feuilleté de fromage de chèvre et tapenade

Parcel of puff pastry with goat's cheese from Banon, wilted spinach and green olive tapenade

Noisette d'agneau et papeton d'aubergine

Pan fried noisette of lamb with aubergine purée & roasted red pepper coulis

Daube Provençale

Braised rump of beef with tomatoes, thyme, rosemary and orange

Filet mignon de porc sauce moutarde et Pastis

Pan fried pork fillet deglazed with Pastis, with a prune & whole grain mustard sauce finished with cream, served with celeriac purée

Bouillabaisse

Poached salmon, cod, tuna, mussels and langoustine in a light tomato, fennel and garlic sauce, topped with rouille

Le blanc de pintade aux châtaignes, olives sur galette de pomme de terre

Roasted guinea fowl breast with black olives, thyme, garlic and chestnuts served on a potato rosti

Artichaut farçis aux petits légumes

Baked artichoke filled with sautéed wild mushrooms, olives, and confit cherry tomatoes, drizzled with truffle infused olive oil

Selection of Regional French Cheese

Crème au caramel d'orange

Brassage de fruits rouges

Chilled summer berries with natural yoghurt, mint and lavender honey, served with almond biscuits

Tarte au citron meringuée