

Petit Bistro £20 Party menu

French onion soup, melted gruyere cheese crouton

Deep-fried breaded frog legs, parsley and lemon butter sauce

Marinated anchovies and potatoes salad, mustard vinaigrette

Goosey wedge of brie, apple & walnuts salad, toasted campagne bread (V)

Chicken liver & brandy parfait, orange marmalade and pickles

Tomatoes and shallots salad, French dressing (extra smoked Toulouse sausages £1)

Cream of shellfish bisque served with garlic rouille, grated cheese and croutons

Coq au vin with braised chicory and Dauphinois potatoes

"Le Steak frites" Grilled sirloin steak (6oz) served with French fries or green salad, home-made Béarnaise sauce

Pan fried local skate, whole grain mustard crust & buttered new potatoes

Grilled chicken breast, Madeira & wild mushrooms sauce, tarragon cream and sautéed potatoes

"Moules a la Mariniere" Steamed mussels cooked with butter, white wine, shallots & parsley, served with French fries (subject to availability) extra crème fraiche £1

Beef Bourguignon, tagliatelles

Twice baked Roquefort soufflé, lemon and chives butter sauce, caramelized pears (V)

PB chocolate mousse

Fromage blanc (French yogurt) & strawberry jam

Mixed Guernsey ice cream

"Ile flottante" steamed pick egg whites served on vanilla sauce, caramel sauce and toasted almonds

Selection of French cheeses (extra £3)

"Our policy is always to accommodate any vegetarians, allergies or specific requests, do not hesitate to contact us"