

Petit Bistro £ 24 Party Menu

French Onion Soup, Melted Gruyere Cheese Crouton
Deep-Fried Breaded Frog Legs, Parsley & Lemon Butter Sauce
Marinated Anchovies & Potato Salad, Mustard Vinaigrette
Goosey Brie, Apple & Walnuts Salad, Toasted Campagne Bread – V –
Chicken Liver & Brandy Parfait, Orange Marmalade & Pickles
Cream of Shellfish Bisque served with Garlic Rouille, Grated Cheese & Croutons

Coq au Vin with Braised Chicory & Dauphinoise Potatoes
“Le Steak Frites”: Grilled Sirloin Steak (6oz) served with French Fries & Béarnaise Sauce
Pan-Fried Local Skate, Whole Grain Mustard Crust & Buttered New Potatoes
Grilled Chicken Breast, Madeira & Wild Mushroom Sauce, Tarragon Cream Sauce, Sauteed Potatoes
“Moules Marinieres”: Steamed Mussels cooked with Butter, White Wine, Shallots & Parsley, served
with French Fries (Subject to availability) – Extra Crème Fraiche £ 1.50
Twice Baked Roquefort Soufflé, Lemon & Chives Butter Sauce, Caramelized Pears, Roasted Hazelnuts
– V –

PB Chocolate Mousse
“Fromage Blanc” (French Yoghurt) & Strawberry Jam
Mixed Guernsey Ice Cream
“Ile Flottante”: Steamed Pick Egg served on Vanilla Sauce & Toasted Almonds
Selection of French Cheese and French Baguettes (Extra £ 3.50)

“Our Policy is always to accommodate any vegetarians, allergies or specific requests. Do not hesitate
to contact us”