



The French Horn

MAY WE OFFER IN ADDITION TO OUR A LA CARTE MENU OUR SUMMER DINNER MENU

TO START £10.00

Jambon Persille

A ham parsley and garlic terrine

Une Croquette de Saumon Frais

Fresh salmon, smoked salmon and dill, pan fried and served with a mustard sauce and whole poached egg

Fritots de Crevettes

Deep fried tiger prawns served with pickled cucumbers and a sweet chilli dressing

Salade de Crabe

A salad of freshly picked brown and white crab meat

Potage du Jour

A freshly made soup changed each day

IN THE MIDDLE £18.00

Carre d'Agneau

A roasted rack of lamb, carved and served with a mint sauce and redcurrant jelly

Foie de Veau

Pan fried calf's liver and bacon

Contrefilet de Boeuf (serves two £17.50 per person)

A double slice of Aberdeen Angus beef roasted, carved and served with biarnaise sauce

Sole a la Banane

Pan fried fillets of Dover Sole with banana and mango chutney sauce

Truite Grenobloise

Pan fried trout in a caper dressing

All Main dishes include seasonal vegetables and potatoes

TO FINISH

Dessert Menu £9.50

Coffee and Petits Fours £5.50

(Inclusive of VAT and service charge. No more is added or expected)

IF YOU WISH JUST HAVE ONE COURSE
