



## *The French Horn*

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### **Entrees**

**Raviole de Homard £21.50**

An open ravioli of half a lobster and wild mushrooms laced with a shellfish sauce

**Caviar Imperial Baeri £145.00 (50grams)**

Caviar from Aquitaine

**Melon de Saison £15.50**

A whole melon served with chilled white port

**Terrine de Foie Gras £21.50**

Duck foie gras terrine, marinated fig and port relish, served with warm brioche

**Crabe a la Mangue £19.50**

Freshly prepared seasoned crab. A mango sauce. A tempura prawn garnish

**Ballotine de Caille £18.50**

A quail stuffed with foie gras and a truffle vinaigrette

**Foie Gras Chaud aux Pommes £23.50**

A slice of foie gras pan fried and served with caramelised apples

**Asperges Classiques £18.00**

Fresh green asparagus served with hollandaise or beurre blanc

**Saumon Fume £17.50**

The finest smoked Scottish salmon

**Escargots a la Bourguignonne £12.00**

Snails roasted in garlic butter

**Salade Composee £10.50**

A seasonal mixed salad

**Scampis Frits £20.50**

Deep Fried breaded Dublin Bay Prawns served with fresh tartare sauce



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### Poissons

**Sole Grillee £32.00**

A whole grilled Dover Sole

**Sole Meuniere £32.00**

A whole pan fried Dover Sole

**Dorade Sauce Vierge £32.00**

Pan fried fillets of Sea Bream served with a "vierge" sauce

**Homard Thermidor £42.00**

A whole lobster served in a rich Chablis and garlic sauce and glazed with Gruyere cheese

**Scampis Frits £31.50**

Deep fried breaded Dublin Bay prawns served with fresh tartare sauce

### Grillades

**Selle d'Agneau (£32.00 per person Serves 2)**

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

**Chateaubriand (£34.00 per person Serves 2)**

A thick fillet steak simply roasted, carved and served with Bearnaise sauce

**Canard Roti a l'Anglaise £28.50**

Half a spit roasted duck served with apple puree, a dry sage stuffing and rich duck jus

### Viandes

**Venaison Cassis £36.00**

A roasted saddle of venison with a rich blackcurrant sauce

**Tournedos de Boeuf au Vin Rouge £34.50**

A pan fried fillet steak topped with foie gras and laced with a rich red wine sauce

Vegetables and Potatoes will be included in the price of all main courses



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### **Les Desserts £9.50**

A choice from our dessert menu

### **Notre Selection des Fromages Affines £9.50**

Our small selection of fine cheeses

### **Cafe et Petits Fours £5.75**

Unceasing coffee served with home-made sweets and biscuits

Please ask if there are any simpler dishes which you would prefer but are not on the menu  
All prices are inclusive of 17.5% VAT. Service is included, no more is added or expected