



The French Horn

Sunday Lunch

Potage du Jour

Freshly made soup of the day

Melon de Saison

A whole melon served with white port

Terrine de Foie Gras

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

Escargots a la Bourguignonne

Snails roasted in garlic butter

Asperges Classiques

Fresh green asparagus served with hollandaise sauce

Scampis Frits

Dublin Bay prawns deep fried in bread crumbs and served with tartare sauce

Oeuf Poche Meurette

Eggs poached in red wine served with button onions and lardons of bacon

Saumon Fume

The finest Scottish Smoked Salmon

Ballotine de Caille

A quail stuffed with foie gras and a truffle vinaigrette

Contrefilet de Boeuf Roti

Slices of Prime roast ribs of Aberdeen Angus Beef

Sole Grillee ou Sole Meuniere

A whole pan fried or grilled dover sole

Foie de Veau

Pan fried calf's liver and bacon

Selle d'Agneau (Serves 2)

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

Haddock Frit

Haddock bread crumbed, fried served with chips and fresh tartare sauce

Sole Veronique

Poached fillets of Dover Sole with fresh grapes and a white wine sauce

Caneton Roti a l'Anglaise

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

Volaille Rotie Traditionelle

A chicken roasted and served with bread-sauce, sautied breadcrumbs and gravy

And including.....

A selection of home-made sweets from the dessert menu or Cheese and Celery from the Trolley

£54.25

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