

La Petite Bouchée

The French Collection



BRASSERIE CLASSICS

Starters

TERRINE DE CAMPAGNE

A course country pâté served with handmade pickles and sourdough toast.

SOUPE AU PISTOU

A refreshing light spring and summer vegetable soup with Pistou (French Pesto)

MOULES MARINÈRE

Plump Devon mussels in a white wine, shallot and fish stock broth

PISSALADIÈRE

Fabulous French Style Pizza with Tomatoes, Olives and Anchovies

SALADE LYONNAISE

crispy Lardons, poached eggs, garlic croutons and crisp frisée and endive lettuce

Entrees

All main courses served with either chef salad, seasonal vegetables and a potato accompaniment.

VADOUVAN FISH CURRY

Stunning West Country Monkfish in a creamy Mediterranean style curry sauce, served with rice and a tomato and coriander garnish

POULET À LA KYIV

Supreme of chicken breast stuffed with garlic and herb butter and served with creamy mash potato and seasonal vegetables or Salad.

CRISPY COTE DE PORC WITH WILD MUSHROOM CASSOULET

Beautiful local Pork chop with crispy crackling, served on a bed of Wild Mushroom Cassoulet.

FLAMICHE AUX POIREAUX

An unctuous leek and gruyere deep filled tart.

OUEFS PIPERADE

Classic Basque classic, Spicy Peppers and Tomato with Eggs. Served with Crusty bread and a Side Salad

STEAK AU POIVRE

Steak served with a rich creamy green pepper sauce, Sauteed potato, seasonal vegetables.

Desserts

APPLE TART TATIN

Classic Tarte Tatin served with Calvados Cream

CHOCOLATE MOUSSE

Served with Raspberry and White Chocolate

CHEESE BOARD

A selection of West Country Cheeses, served with fruit and Salad Vegetables, homemade chutney and fruit jelly