

La Petite Bouchée

The French Collection



À LA CARTE

Starters

PATÉ EN CROUTE

A delicious mixture of pork, herbs and complimentary spices wrapped in a pastry crust and served with hand made pickles.

ASPARAGUS WITH POACHED EGG

Served with a rich tomato hollandaise and finished with handmade wild garlic oil

LE TOUTON DU CHAMPSAUR

Crispy cheese, potato and wild garlic pillows, served with a salad and classic Dijon Vinaigrette

COQUILLES SAINT-JACQUES WITH LARDON

Award Winning Devon Scallops draped in Lardon served with Celeriac puree, apple and hazelnut

Main Course

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

MONKFISH EN WRAPPED IN PARMA HAM

Stunning Devon Monkfish Tail wrapped in parma ham (optional) then roasted and served on a bed of handmade Sauerkraut and Beurre Blanc.

PARISIENNE GNOCCHI

Served with a wild mushroom and madeira sauce.

TOURNEDOS ROSSINI

Classic fillet steak served on a crispy crouton, ethically sourced foie gras, red wine jus.

ROULADES DE POULET

Succulent Chicken breast, stuffed with bacon, spinach, wild mushroom and wrapped in pancetta, served with potato gratin.

Desserts

CHOCOLATE MARQUISE

Decadent Chocolate with a hazelnut praline and raspberry sorbet

SUMMER PAVLOVA

Light and fluffy meringue, seasonal berries, whipped cream spiked with Pimms.

CLASSIC APPLE TARTE TATIN

Apple Sorbet, Compressed Apple, Ginger Crumb

Cheese

CHEESE BOARD

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