

Table D'Hôte

Potage Ecossais
Home-made scotch broth

Tagliatelles Al Funchi
Freshly cooked Tagliatelli served with a creamy mushroom sauce

Hors D'oeuvres Variés
Selection of cold appetisers

Saumon Fumé au Citron
Smoked Salmon garnished with Lemon



Sauté de Boeuf à L'orientale
Mild beef curry served with Rice

Saumon Poché, sauce Hollandaise
Freshly poached salmon served with green pepper Hollandaise sauce

Gigot d'Agneau Rôti à la Menthe
Roast leg of English Lamb served with mint sauce

Entrecôte Grillée Nature
Plain char-grilled sirloin Steak



Desserts du Chef Pâtissier

Plateau de Fromages
A Selection of English and Continental Cheeses



Fresh Brewed Coffee / Infusions and Chocolates

£19.95

*A range of Vegetarian Dishes are also available on request
Guests on Halfboard may also choose from the A La Carte Menu at a discount of 30%*

Table D'Hôte

Minestrone

Home-made Vegetable Soup

Nouilles à la Carbonara

Freshly cooked Pasta served with Carbonara Sauce

Paté de Foie de Volaille

Home-made Smooth Liver Pate served with Toast

Saumon Fumé au Citron

Smoked Salmon garnished with Lemon



Poisson Traditionnel à l'anglaise

Traditional Cod fried in Beer Batter

Fricassée de Poulet à la Crème

Tender pieces of Chicken served in a Creamy White Wine Sauce

Langue de Boeuf Sauce Madère

Tender Ox Tongue served in Madeira Sauce

Entrecôte Grillée

Char-grilled Sirloin Steak garnished with Tomato



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Potages de Tomates

Home-made tomato soup

Spaghetti Bolognese

Freshly cooked spaghetti served with an Italian meat sauce

Salade Melée

Crispy mixed salad with vinaigrette

Crevettes Royales au Beurre d'ail

Grilled King Prawns served with garlic butter



Jarret d'Agneau à la Marocaine

Braised Lamb shank served on safran flavoured couscous

Le Porc à la Poêle Chinoise

Stir-fried Pork fillet with ginger

Filet de Maquereau à la Moutarde

Local Mackerel Fillet served with a Mild Mustard Sauce

Entrecôte Grillée "Colbert"

Char-grilled Sirloin steak served with sauce béarnaise



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Potage de Lentilles

Home-made lentil broth

Champignons à la Viennoise

Deep-fried mushrooms served with Tartar sauce

Saumon Fumé au Citron

Smoked Salmon served with lemon

Salade de Fruits de Mer

Squid, mussels and prawns tossed in vinaigrette



Boeuf Bourguignon

Traditional French beef casserole

Scampi Frits

Deep fried scampi garnished with lemon

Coquelet Roti à la Moutarde

Roast baby chicken served with a mild mustard sauce

Entrecôte Grillée Nature

Plain char-grilled sirloin steak



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Crème Dubarry

Home-made Cauliflower Soup

Cocktail de Crevettes "Marie Rose"

Prawn Cocktail topped with a Tangy Seafood Sauce

Le Chèvre Frit

Deep-fried Goats Cheese served with Chilli Dip

Saumon Fumé au Citron

Smoked Salmon served with Lemon



Coq au Vin à la Revere

Traditional French Chicken Casserole with
Bacon, Mushroom, Onion and Red Wine Sauce

Saumon Poche "Hollandaise"

Freshly Poached Salmon served with a Warm Butter Sauce

Gigot d' Agneau Rôti à la Menthe

Roast Leg of Lamb served with Mint Sauce

Entrecôte Grillée "Café de Paris"

Char-grilled Sirloin Steak topped with Herb Butter



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Potage Solferino

Home-made carrot and potato soup

Oeuf Bordelais

Poached egg served on crouton with bacon and Bordelaise sauce

Maquereau au Raifort

Smoked mackerel served with horseradish sauce

Crevettes Royales au Beurre d'aneth

Grilled king prawns in dill butter



Rouget Grillé au Beurre Limande

Local red mullet fillet served with lime butter

Boeuf Braisé à l'Allemande

Marinated silverside of beef served in a piquant German-style sauce

Côte de Porc Normande

Braised pork chop served with a Calvados sauce

Entrecôte Grillée au Poivre

Char-grilled sirloin steak with pepper sauce



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Soupe à l'Oignon

Home-made french onion soup

Sardines Grillées au Citron

Freshly grilled sardines served with lemon

Salade de Crevettes "Céleris et Pommes"

Prawn, apple and celery cocktail



Blanquette de Veau à la Normande

Tender pieces of veal served in a creamy sauce

Escalope de Dinde aux Câpres

Pan-fried turkey steak topped with capers and lemon

Filet de Plie à l'Anglaise

Bread crumbed plaice fillet served with tartar sauce

Entrecôte Grillée aux Champignons

Char-grilled sirloin steak served with fried mushrooms



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Potage de Poireaux et de Pommes de Terre
Home-made Leek and Potato Soup

Blanchaille Frit au Citron
Deep-fried Whitebait served with Lemon

Aile de Poulet Piri Piri
Crispy Chicken Wings served with Chilli Sauce

Saumon Fumé au Citron
Smoked Salmon served with Lemon



Boeuf Braisé à la Bière
Braised Silverside of Beef served in an Ale Sauce

Goujons de Plie au Citron
Strips of Local Plaice Fillet served with Lemon

Canard Rôti à l'Orange
Crispy Roasted Duck served with Orange Sauce

Entrecôte Grillée Façon du Chef
Char-grilled Sirloin Steak served with a Grilled Tomato



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Crème d'Asperges
Home-made asparagus soup

Crêpes Chinoises
Mini springs rolls with sweet chilli sauce

Truite Fumée Raifort
Smoked trout served with horseradish

Crevettes Royales au Beurre d'Ail
Grilled king prawns served with garlic butter



Tourte de Boeuf aux Rognons
Home-made steak and kidney pie

Plie Entière Grillée au Citron
Whole Jersey plaice served with lemon

Kassler Fumé à la Choucroute
Smoked loin of pork served sauerkraut

Entrecôte Grillée "Café de Paris"
Char-grilled sirloin steak served with herbs butter



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Potage de Brocoli et Concombre
Home-made broccoli and cucumber soup

Cocktail de Crevettes "Marie Rose"
Prawn cocktail topped with a tangy seafood sauce

La Salade de Tomates et Mozzarella
Tomato, mozzarella and basil salad

Saumon Fumé au Citron
Smoked salmon garnished with lemon



Steak de Thon Grillé au Beurre d'Anchois
Fresh grilled tuna fish steak topped with anchovy butter

Sauté de Boeuf Stroganoff
Tender pieces of beef served with piquant sauce

Escalope de Porc Viennoise
Bread crumbed pork escalope garnished with lemon

Entrecôte Grillée au Poivre
Char-grilled sirloin steak topped with pepper sauce



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