

£18.85
3 courses

Amuse Bouches

Try a delicious appetiser

Glass of Kir Royale 5.00

Champagne with cassis

Olives marinées 2.45

Mixed marinated Provençal olives

Saucisson sec 2.95

Thin sliced Burgundian sausage

Baguette 1.95

With Beurre d'Isigny butter

Entrées

Soupe d'oignon

French onion soup with a croûte and melted gruyère cheese

Fromage de chèvre

Honey baked goat's cheese with frisée salad

Pâté au foie de volaille

Chicken liver pâté with toasted brioche and chutney

Ramequin aux champignons

Baked ramekin with mushrooms, garlic and gruyère cheese

Pâté au maquereau

Smoked Cornish mackerel pâté with crème fraîche, lemon and chives

TRUFFLES BRASSERIE

Menu Maman

Mothering Sunday Set Menu

Sunday 15th March
12 noon to 3pm (last orders)

Plats Principaux

All main courses are served with today's selection of potatoes, seasonal vegetables, salad or pommes frites

Poulet chasseur

Baked chicken breast wrapped in tomato, bacon and wild mushroom sauce

Suprême de caneton à la pomme

Roast breast of wild duckling with apple sauce

Boeuf Bourguignon

Slow cooked prime beef chunks in red wine with baby mushrooms, onions and herbs

Filet de saumon

Roast salmon fillet with hollandaise sauce

Omelette au champignons sauvages

Open savoury omelette with wild mushrooms, cheese and herbs.

Desserts et fromages

Crème brûlée

Classic caramelised vanilla custard

Tarte au citron

Lemon tart with Normandy crème fraîche and raspberries

Mousse au chocolat

Classic chocolate mousse with langues de chats

Glaces et sorbets

Selection of ice creams and sorbets

Sélection de fromage sur une ardoise

Selection of French cheese on a slate

Café/Thé

Cafetière 1.95

Café au lait 2.50

Café crème 2.95

Cappuchino 2.35

Café Américain 1.95

Café Latte 2.95

Espresso 1.95

Double Espresso 2.50

Chocolat chaud 2.95

Selection of Kandula teas & Infusions 1.95

We have dedicated allergen free dishes on our menus (for example gluten free) and we can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please notify one of our staff. Nuts, nut oils and derivatives are used. The ingredients in our dishes may vary occasionally, subject to availability. There is a 12.5% service charge for all tables of six or more.