

# Dinner

## Menu du Jour

### Starters

Calves liver with girolles and lentil salad

Fillet of red mullet on fennel salad and chorizo sausage

Tomato Consommé with goats cheese ravioli

### Main Courses

Medallion of veal with a hazelnut sauce

Supreme of partridge with venison ragout

Paupiette of plaice with langoustines

### Sweets

Banana and chocolate gratin with coconut sabayon

Apple and calvados mousse

Selection of ripe British and Continental cheeses – supplement £3.00

Coffee with petit fours - included

3 Courses - £38.95

1 or 2 Courses - £28.95