



EVENING SET MENU

SUN - FRI £35PP

ENTRÉES

STARTERS

SOUPE AUX OIGNONS

French onion soup with white wine & herbs topped with croutons & cheese

PARFAIT DE FOIE DE POULET

Homemade chicken liver parfait, served with red onion marmalade & brioche toasts

CALAMARS À LA ROMAINE

Golden fried squid rings, tartare sauce, lemon wedge, and mixed leaf salad

CHAMPIGNONS DE PARIS FARCIS (v)

Mushrooms filled with garlic butter, topped with melted cheddar cheese & parsley

CAMEMBERT FRIT (v)

Camembert cheese coated in fresh breadcrumbs and fried. Served with warm red and blackcurrant jelly

PLATS

MAINS

ENTRECÔTE 6oz

Peppercorn sauce | Bearnaise sauce | Garlic butter

Rib-eye steak served with grilled tomato, French beans and French fries

FILET DE POULET FARÇI

Chicken breast stuffed with spinach & Boursin cheese, served with creamy mushroom sauce, mashed potatoes & French beans

CONFIT DE CANARD

Confit duck leg with port and blackcurrant sauce, served with sauteed potatoes, cabbage with caraway seeds

FILET DE BAR

Pan-seared sea bass, potato & spring onion cake, tenderstem broccoli, lemon and herb butter

AUBERGINE FARCIE (v)

Roasted aubergine filled with spinach, red peppers, onions & mushrooms, topped with goat cheese, tomato and garlic sauce & served with rice

PLATS

MAINS

CRÈME BRÛLÉE

PROFITEROLES

Choux pastry filled with Madagascan vanilla ice cream, served with homemade chocolate sauce

TARTE TATIN

Caramelised apple tart served with cream or ice-cream

CRÊPE AU COULIS

Crêpe filled with vanilla ice-cream, topped with warm raspberry sauce

ICE CREAM (2 SCOOPS)



GRANDE CAFE & BRASSERIE

LA PETITE·AUBERGE

COCKFOSTERS

**EVENING
SET·MENU**