

L'Etoile

Set Menu 3

Starters

Cranberry cashew and orange couscous salad

Confit duck leg, ribbon vegetables straw potatoes, cherry sauce

Cream of mushroom soup, truffle oil and croutons

Crispy calamari, leek hay and sweet tomato chutney

Mains

Slow cooked pork belly, fondant potato, peach puree, spinach and honey jus

Baked cod fillet, Provencal vegetables, parsley mash and herb infused olive oil dressing

Gnocchi, Wild mushroom, crème fraiche, parmesan and mixed herbs

Pan seared duck breast, Lyonnaise potatoes, wild mushroom and apple ragout with red wine sauce

Desserts

Vanilla crème brûlée with L'Etoile short bread

Apple tart tatin with Calvados clotted cream

Hazelnut chocolate orange tart with vanilla ice cream

Selection of Cheeses

Coffee or Tea

Vegetarian (v) All prices include VAT at the prevailing rate

A discretionary service charge of 12.5% of the final bill will apply Please ask us about special dietary needs, allergies or genetically modified ingredients