

Rendezvous brasserie

Menu Rapide

Starter Only £8

Main Course Only £17.5

2 Courses £25 / 3 Courses £29.5

Starters

Mozzarella, Avocado Tartar & Tomato Salad with Basil & Olive Oil Dressing

Portobello Mushroom Risotto with Crème Fraiche & Grated Parmesan

Chicken Liver Pate with Salad Garnish, Poached Quince & Toast

Duo of Salmon Rilette & Gravadlax with Rocket, Dill & Mustard Dressing

Moules Marinière in a Onion, Garlic, Parsley, White Wine & Cream Sauce

Main Courses

Grilled Fillet of Sea Bream served with Butternut Squash, Fennel & Sweet Potato Puree, Sauce Vierge

Grilled Fillet of Halibut with New Potatoes & White Wine, Mussels, Prawns & Herb Sauce
(Supplement of £5.00)

Braised Beef Bourguignon with Mash Potato

Chicken Dijonnaise, Pan Roast Corn Fed Chicken Breast, French Beans, Dauphinoise Potato & Mustard Sauce

Braised Pork Belly with Red Cabbage, Lyonnaise Potatoes & Apple Sauce

Pan Roast Rump of Lamb served with Mange Tout, Dauphinoise Potatoes & Minted Lamb Jus
(Supplement of £3.00)

Onglet de Boeuf Bordelaise

Traditional French cut of Beef served with Caramelized Onions, Bordelaise Sauce & French Fries
(Best served Rare or Medium Rare)

Dessert

Apple Crumble with Vanilla Ice Cream or Custard

Poached Pear with Vanilla Ice Cream & warm Chocolate Sauce

Poached Peach with Vanilla Ice Cream & Strawberry Coulis

All prices are inclusive of VAT. An optional 12.5% gratuity will be added to your bill.

Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes to be free of nut traces.

Any allergies please speak to the manager on duty.