



Le Bourg Table d'Note

We are happy to provide 3 or 4 course evening meals for £19.00. It would be appreciated if as far as possible your choices are the same. The cost includes your aperitif and wine with your meal. Please make your choice from below and let us know at breakfast.

Starters

Smoked salmon pate with horseradish cream and lemon served with rocket salad.

Roasted ham wrapped asparagus with balsamic tomatoes.

Pan fried scallops with black pudding and pea puree.

Prawns in tempura batter with dips.

Baked figs wrapped in Parma ham and stuffed with goat's cheese and honey. (s)

Homemade soup.

Main Course

Crispy confit of duck with celeriac remoulade, walnuts and spinach.

Herb crusted pave of salmon with hasselback potatoes and creamy leeks.

Escalope of pork with potato dauphinoise, roasted cherry tomatoes and haricot vert.

Classic beef bourguignon with carrots and sauté potatoes.

Lamb and tomato Tagine with jewelled couscous.

Chicken in white wine with forest mushrooms and cream served with rice.

Small cheese plate - Deserts

Clafoutis with fruit from the garden.

Crème Brulee.

Panna Cotta with red berry coulis.

Lemon Meringue tart.

Raspberry Bavarois.

Profiteroles.

(S) refers to seasonal produce

Vegetarian options as required