



LA PETITE PÉTANQUE

• RESTAURANT AND TEA ROOMS •

SET MENU

Two Courses £35.00 Three Courses £40.00

STARTERS

Wiejska Deska (Highlanders Charcuterie Board) Sausage, Bacon and Potato Flat Bread, served with Garlic Butter and Pickles

Smoked Mackerel with Pickled Fennel, Radish and Rye Bread (GFO)

Chłodnik z Buraków (Chilled Beetroot Soup) with Kefir, Dill and Cucumber, topped with a Jammy Egg (GF, V)

MAINS

Gołąbki (Pork stuffed Cabbage) Slow cooked Minced Pork and Rice wrapped in Savoy Cabbage, served with a Rich Tomato Sauce and Fresh Parsley (GF)

Pierogi Ruskie (Cream Cheese and Potato Dumplings) Drizzled with Brown Butter, Sauté Shallots and Bacon Crumb (VGO)

Ryba Po Grecku (Greek Style Fish) Cod Fillet topped with a Sweet and Tangy Vegetable Stew containing Carrots, Celery, Onions and Tomato, served with New Potatoes tossed in Dill and Homemade Crisps (GF)

DESSERTS

Jabłecznik (Polish Apple Cake) Cinnamon Apples sandwiched between Shortcrust Pastry, served with Vanilla Ice Cream

Knedle ze śliwkami (Plum Dumplings) served with Crème Fraîche and Granulated Sugar

Kremówka Papieska (Pope Cake) Flaky Pastry filled with thick Vanilla Cream and dusted with Powdered Sugar. (GFO)

POLISH NIGHT