LA PETITE PÉTANQUE

RESTAURANT AND TEA ROOMS

SET MENU

Two Courses £34.00 Three Courses £40.00

STARTERS

Gravlax - Dry-Cured Salmon seasoned with Salt, Sugar and Herbs, served with Rye Toast and an Orange Marmalade Gel (GFO)

Roast Artichoke Soup, Artichoke Crisps and Grated Vasterbotten Cheese (V, GFO, VGO)

Braised Beef Croquettes, with Crispy Shoestring Potatoes and a Mustard Cream

MAINS

Swedish Meatballs made with ground Pork, Herbs and Spices, served in a Savory creamed Sauce with Mashed Potato (GF)

Vegetarian Swedish Meatballs, served in a Creamy Sauce, served with Mashed Potato (GF,VGO)

Roast Leg of Lamb with Anchovies, served with Potato Gratin and Braised Red Cabbage (GF)

Poached Salmon, served with Dill infused Hollandaise Sauce, Herby New Potatoes and Sour Fennel (GF)

DESSERTS

Cardamon Panna Cotta drizzled with a Berry Compote (GF, V)

Sticky Chocolate Sponge with Vanilla Ice Cream (V)

Swedish Pancake Balls served with a warm Salted Chocolate Sauce (V)

SWEDISH NIGHT