



# LA PETITE PÉTANQUE

• RESTAURANT AND TEA ROOMS •

## SET MENU

Two Courses £27.50 Three Courses £33.50

## STARTERS

Homemade Soup with Warm Crusty Bread (VG) (GFO)

Chicken Liver Parfait, Toasted Brioche & Onion Marmalade (GFO)

Prawns & Crayfish in a Marie Rose Sauce, Avocado Puree & Granary Bread (GFO)

Spinach, Pea & Wild Mushroom Croquettes, served with a Garden Chutney (VG)

## MAINS

Choice of four Roasts: Sirloin of Beef, Loin of Pork, Turkey & Vegetable Wellington  
*Served with Crispy Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese,  
Yorkshire Pudding & a Rich Red Wine Gravy (GFO)*

Panfried Salmon, Crushed New Potatoes & Creamed Leaks, with a Tarragon Sauce (GF)

Panfried Duck Breast, Celeriac Mash & Buttered Kale served with a Red Wine Jus (GF)

Sweet Potato, Artichoke & Caramelised Onion Tart, New Potatoes & Rocket Salad (VG)

## DESSERTS

White Chocolate & Raspberry Baked Cheesecake, served with Creme Fraiche (V)

Chocolate & Baileys Brownie, served with Rossi's Vanilla Ice Cream, topped with  
Crushed Honeycomb (V)

Apple & Pear Crumble served with a Cardamon Custard (GF) (VGO)

Selection of House Cheeses, Crackers, Pickles and a Garden Chutney-£5 Supp (GFO) (V)

MOTHERING SUNDAY