



LA PETITE PÉTANQUE

• RESTAURANT AND TEA ROOMS •

SET MENU

Two Courses 39.50 Three Courses £45.00

With a glass of Bubbles. Two Courses £44.50 Three Courses £50.00

STARTERS

Asparagus Soup, topped with Crispy Leeks and Chive Oil, with Warm Crusty Bread (GFO, VG)

Duck Liver Parfait with Blood Orange Jam, served with Toasted Brioche (GFO)

Beetroot Ceviche with Whipped Chevre Cheese and Crispy Rice Noodles (V, VGO, GF)

Crispy Crab Cake with Burnt Garlic Aioli and Lemon Dressing

MAINS

Choice of three Roast Meats: Beef, Chicken and Pork Loin
or Vegetable Wellington (VG)

*Served with Crispy Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese, Yorkshire
Pudding and Rich Red Wine Gravy (GFO)*

Roast Lamb Rump with Potato Rosti, Ratatouille and a Red Wine Jus (GF)

Pan Fried Salmon, Pressed Potato, Grilled Asparagus and a Beurre Rouge (GF)

Roast Cauliflower with a Romesco Sauce, Roasted Shallots and a Capper Vinagerette (VG, GF)

DESSERTS

Biscoff Cheesecake with a Salted Pistachio Brittle (V)

Chocolate Baileys Fondant with a Raspberry Sorbet (V)

Zingy lemon Tart, Torched Meringue and Masorated Strawberries (V)

Pineapple Fritters with Lime Sorbet (GF, VG)

MOTHERING SUNDAY