

**BOOK A TABLE /
STAR DEAL MENU**

3 course menu &
a Kir Royale £25

BOULEVARD *Brasserie*

STARTERS

SOUP OF THE DAY *pb*

CITRUS MARINATED SALMON
celeriac remoulade and dill oil

ROASTED BUTTERNUT SQUASH & SPINACH SALAD
cherry tomato, cucumber, Kalamata olives and toasted sunflower seeds *pb*

BAKED BRIE IN FILO a wedge of brie in filo pastry
with cranberry chutney and mixed salad *v*

MAINS

RAINBOW TROUT
parsley mashed potatoes and watercress sauce

GRILLED SEA BASS FILLET
french beans, cherry tomatoes, black olives and basil pesto

BEEF BOURGUIGNON & MASH
braised beef stew in red wine with baby onions, lardons and mushrooms

MINUTE STEAK
served pink with french fries

WILD MUSHROOM PENNE
reggio cheese cream sauce *v*

RISOTTO OF ENGLISH ASPARAGUS
broad beans, pea and baby spinach *pb*

DESSERTS

CARROT CAKE vanilla icing

VALRHONA CHOCOLATE TART chantilly cream

SELECTION OF ICE CREAMS

SELECTION OF SORBETS *pb*

ROQUEFORT CHEESE biscuits and apple chutney

SIDES at £3.95

French fries *pb* • Steamed new potatoes *pb*
• Sauteed new potatoes *v* •
Mashed potatoes *v* • Dauphinoise potatoes *v*
• Roasted vegetables *pb* •
Green beans *pb* • Petit pois a la francaise *v* •
• Buttered carrots *v* •
Baby gem green salad *pb* • Mixed salad *pb* •
Rocket, roasted pepper & reggio cheese
salad with balsamic dressing *pb*

SIDES at £4.95

Balsamic mushrooms *pb*
Cucumber, avocado & spring onion salad *pb*
Dauphinoise potato *v*

(*v*) Indicates vegetarian dishes

(*pb*) Indicates plant-based (vegan) options

A discretionary service charge of 12.5% will be added to your bill.

Please notify a member of staff if you have an allergy or ask for
further allergen information.