

**BOOK A TABLE /
STAR DEAL MENU**
3 course menu &
a Kir Royale

BOULEVARD *Brasserie*

STARTERS

SOUP OF THE DAY **pb**

CITRUS MARINATED SALMON
celeriac remoulade and dill oil

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

HONEY GLAZED GOATS' CHEESE SALAD
granny smith apples, golden raisins, walnuts, hazelnut and white chicory **v**

MAINS

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

PAN FRIED FILLET OF TROUT
basil mash, capers, red onions and tomato salsa

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

MINUTE STEAK
served pink with fries

BROCCOLI, CAULIFLOWER & SUN BLUSHED TOMATO TAGLIATELLE
creamy goats' cheese sauce **v**

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

DESSERTS

CARROT CAKE vanilla icing

BELGIAN CHOCOLATE TRUFFLE CAKE **pb**

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** • 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 **v**

SIDES at £4.95

Balsamic mushrooms **pb**
Cucumber, avocado & spring onion salad **pb**
Dauphinoise potatoes **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.