

**BOOK A TABLE /
STAR DEAL MENU**

3 course menu &
a Kir Royale £22.50

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**

ROASTED BUTTERNUT SQUASH & SPINACH SALAD

cherry tomato, cucumber, Kalamata olives and toasted sunflower seeds **pb**

MAINS

GRILLED SEA BASS FILLET

french beans, cherry tomatoes, black olives and basil pesto

TROUT ALMONDINE

beurre noisette, roast almond and crushed new potatoes

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**

WINTER ROASTED VEGETABLES AND QUINOA SALAD

feta cheese and basil pesto

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.