

CHEZ GÉRARD



Fig.2: Couteau, fourchette et cuillère

❧ PRIX FIXE ❧

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LES ENTRÉES

Soupe du jour^(v)

Today's seasonal soup

Terrine de foies de volaille

Chicken liver terrine with spiced pear chutney and toasted baguette

Croustillant au brie^(v)

Warm brie, leek and tomato tartlet served with baby salad leaves

LES PLATS

Suprême de poulet à la provençale

Corn fed breast of chicken, ratatouille of vegetables with parmentier potatoes and black olive tapenade

Steak frites

Rump steak, French fries, mixed leaves and beurre maître d'hôtel

Truite aux amandes⁽ⁿ⁾

Whole rainbow trout, pan-fried in butter with toasted almonds, spring onions and lemon, served with new potatoes

Charlotte de légumes aux champignons^(v)

A timbale of carrot and courgette filled with spinach, roasted red peppers, mushroom and leek duxelles, served with creamy goat's cheese sauce

LES DESSERTS

Moelleux au chocolat blanc, orange et noix de pécan^{(v) (n)}

White chocolate, orange and pecan cake with orange compote, chocolate ice cream and caramel

Glaces et sorbets^(v)

Three scoops of dairy ice-cream or fruit sorbet

Petit pot au chocolat et au gingembre^(v)

Chocolate and stem ginger mousse pot with langues de chat biscuits


2 Courses | 3 Courses
£15.50 | **£19.50**


Available to parties up to 8 people. All gratuities go to our restaurant teams with the exception of a 10% deduction on credit card tips to cover our costs. (v) Denotes vegetarian dishes and (n) denotes dishes containing nuts. All of our dishes may contain traces of nuts. Prices are inclusive of VAT.