

Platter of hot marmalade & confit duck toast, safron homous,
Abondance cheese straws and olives

Soufflé of spinach and Bleu d'Auverne (v)

Smoked duck salad with spiced pear, Roquefort and walnut dressing

Cream of wild mushroom soup with truffle oil cream (v)

Pheasant & pork terrine with home-made pear & cardamon chutney,
toasted brioche

Roast butternut squash risotto (v)

Organic soft poached egg, Hollandaise sauce, asparagus and bacon

Fillet steak, roasted shallots & garlic, potato purée, braised cabbage,
port reduction

Noisette of venison with a ravioli of wild mushrooms, madeira jus

Best end and braised shoulder of lamb, parsnip purée potato rosti and
french beans

Confit of duck, wilted greens, sweet garlic purée, roasting juices

Fillets of red mullet, shrimp risotto, seared scallop and lemon and chive
sauce

Roasted fillet of salmon, home-made pesto, Ratté new potatoes and
wilted spinach

Sticky toffee pudding served with crème fraîche

Dark chocolate fondant cake, home-made Montriond blueberry ice-
cream

Stacked shortbreads with forest fruits and brandy chantilly

Lavender crème brulée with langues-de-chat crisp biscuits

A nightly cheese board of local and national French cheeses

Home-made chocolates and biscuit petit-fours, freshly
ground coffee prepared to your taste, or a selection of
fruit, herbal or fine teas