

# ATLANTIC

— BAR AND BRASSERIE —

## 3 COURSE FESTIVE LUNCH £21.95<sup>PP</sup>

Fridays from £24.95



### LA TERRINE du Chef

Home-made coarse pâté with spiced pear chutney and served with toasted pain de campagne

### LE VELOUTE (V) de panais

Cream of parsnip soup with acacia honey and toasted almonds served with crusty bread

### L'ARTICHAUT (V) grillé

A half chargrilled globe artichoke served with a warm pommery mustard vinaigrette

### LA SALADE (V) de fromage

Warm goats' cheese, baby salad leaves, salt-roasted baby beetroot, pomegranate, toasted pine nuts, pumpkin seeds, Belgian endive and a citrus vinaigrette

### LES GAMBAS flambées

Chilli and coriander king prawns flambéed in Calvados and served with a beurre blanc and drizzle of paprika oil



### LA DINDE DE NOEL farcie en ballotine

Turkey ballotine stuffed with pancetta, sausage meat and chestnuts, served with all the trimmings and a rich red wine jus

### LE FAUX FILLET avec sauce au poivre

8oz prime Scottish sirloin served with skinny fries, grilled garlic field mushroom, cherry vine tomatoes and a green peppercorn sauce

### LE SAUMON grillé d'Ecosse

Grilled Scottish salmon fillet served with a fricassee of white and broad beans, creamy mashed potato and a sage butter sauce

### LE DEMI POULET Provençal

Half roasted Provençal style chicken served with goose fat roast potatoes, honey roasted vegetables and jus de rôti

### LES GNOCCHIS (V)

à la betterave et fromage

Sautéed beetroot and goats' cheese stuffed gnocchi with broad beans and spinach in a rich tomato sauce topped with fresh rocket

### LE CASSOULET au confit de canard

Slow cooked duck leg confit with creamy mashed potato, served with a smoked pancetta, Toulouse sausage and bean cassoulet and an acacia honey, nutmeg and star anise scented jus

### L'ORGE PERLE (V) printanier

A ragout of pearl barley cooked with white wine, shallots, garlic, butternut squash, spinach and sun-blushed tomato, finished off with a drizzle of mint oil and topped with crispy leeks



### LA CREME BRULEE à la vanilla

Madagascan vanilla crème brûlée served with a crisp shortbread

### LE GATEAU de fromage

A white chocolate and sweet pear liqueur cheesecake served with a berry compote

### LE PUDDING Atlantic

A rich sticky date pudding, served warm with salted caramel sauce and vanilla ice cream

### LE POSSET au citron vert

A chilled lime posset with strawberries and petits sables biscuits