

# SUNDAY LUNCH AT KENDELLS BISTRO

£35 3 course. £30 2 course. children under 12 £15

## ENTRÉE

### GRATINÉE LYONNAISE

*Classic French Onion Soup. Gruyere Cheese. Croutons*

### COCKTAIL DE CREVETTES

*king prawn cocktail. avocado pear*

### ✓ TARTE À LA BETTERAVES

*pastry tart. roast beetroot orange pickle. Goats Cheese. herb Crumb.*

### SAUMON MARINE L'ANITH

*salmon gravadlax. warm crushed new potatoes chive sour cream. dill sauce*

### PÂTÉ DE CAMPAGNE

*course french country pâté*

### BOUILLION ESCOSSE

*scotch broth. mutton. root vegetables. baby dumplings*

### COQUILLES ST JAUQUES

*baked scallops in shell. chorizo. roast garlic. hazelnut. butter*

### MOULES MARINIERRE

*Mussels. white wine. garlic cream. shallots. thyme. bay*

## PLAT PRINCIPAL

### COTE DE BOUEF ROTI

*roast sirloin of well hung Irish beef. Yorkshire pudding. roast shallots. fresh horseradish. red wine gravy*

### SUPREME DE POULET ROTI

*roast stuffed breast of chicken smoked bacon red wine gravy Yorkshire pudding*

### PORC ROTI

*slow roast stuffed belly pork. crackling. seasoning. apple sauce. gravy. Yorkshire pudding*

**a little of each roasts for the whole table or individual plates**

### TOURTE DE JOUE DE BOUEF ET ROGNONS

*beer braised slow braised ox cheek. lambs kidney. red wine. mushrooms puff pastry.*

### ✓ TARTE AU EPINARD ET FROMAGE

*emmental cheese. leek. spinach. mushroom. quiche. rocket salad*

### SAUMON

*grilled salmon. tomato rosemary sauce. cauliflower cheese chive croquette*

### L'ASSIETTES DE FRUITS DE MER

*grilled fillets of sea bass. cod. king prawns. scallop. mussels, squid parsley. garlic. capers. olive oil lemon garlic*

**roast potatoes. carrot and swede. creamed potatoes. mixed greens**

## DESSERTS

### ICKY STICKY TOFFEE PUDDING

*Madagascan vanilla ice cream toffee sauce*

### MOUSSE AU CHOCOLAT

### TARTE TATIN

*warm apple tart - vanilla ice cream*

### GATEAU AU FROMAGE

*salted caramel cheesecake*

### CREME BRULEE

*vanilla pod custard. burnt sugar*

### FROMAGE FRANCAISE

*brie. morbier. mimolette. roquefort*

SINGLE USE MENU