LA CLOCHE at the Carpenters

Le Menu du Dimanche

2 Courses £ 30 3 Courses £ 34

Starters

Soupe du jour

Tomato and paprika soup (vg)

Soupe à l'oignon

French onions soup topped with cheese gratinée

Salade de Brie Pané

Pan fried crusted brie cheese served with green salad and sweet cranberries

Terrine de campagne

Country style pork terrine served with vegetable pickles

Artichaut Vinaigrette

Steamed artichoke served with french dressing (vg)

Croquettes de jambon, sauce tomate

Ham croquettes, served with tomato salsa

Fraicheue de crabe et avocat

Fresh crab and avocado salad

Escargots au beurre d'ail

6 snails in garlic and parsley butter

Cocktail de crevettes

Classic prawn cocktail salad

Saint Jacques à la crème d'herbes

Pan-fried scallops in creamy fresh herb sauce (+£5)

Mains

Roast Chicken with traditional trimmings

Roast Lamb with traditional trimmings

Roast Beef with traditional trimmings, Yorkshire pudding and horseradish

Roast Salmon, new potatoes and edemame beans, citrus butter sauce

Creamy Fish Pie (Hake, salmon, haddock) with mashed potatoes

Saucisse de Toulouse et puree de pomme de terre

Toulouse sausage served with mash potatoes and red wine sauce

Confit de canard

Duck leg confit, potatoes and vegetables, salad

Canard à l'orange

Roast duck breast sauteed potatoes, mushrooms, green beans, orange sauce

Fondue Savoyard (for 2 people)

Dip fresh crusty bread into bubbling Gruyere & Emmental cheese served with charcuterie, new potatoes.

Tartiflette

Baked new potatoes and onions with reblochon cheese (v)

Green salad vinaigrette £5 – Steamed Broccoli with olive oil £5 – Sweet potato fries £5
Roots vegetable gratin £5 – French fries £5 – Green beans with shallots £5