



# Le Banquet Bleu

**3 courses only £29.90**



## les Bouchées

**Soupe du Jour,**  
*please ask for today's recipe*

**Surprise Calamari,**  
*...the original! A must!*

**Haggis Balls,**  
*in beer batter, clapshot tatties and whisky jus*

**Goats Cheese Boulettes (v),**  
*jalapeño fritters and salsa dip*

**Spicy Merguez Lamb Sausage,**  
*North African street food style!*

**Saigon Beef,**  
*stir fried with Asian greens and soy sauce*

## les Bouchées Doubles

**Tagine d'Agneau au Safran**  
*Slow cooked lamb shoulder, in butter, onions, garlic, chickpeas and saffron, served with couscous*

**Ox Cheeks à la Bordelaise**  
*Beef cheeks slow cooked in red wine, served with a creamy mousseline of parsley mash, shallots and garlic confit*

**South East Asian style Coconut Chicken**  
*served with sticky rice*

**La Bleu-Abaisse**  
*Our version of the Marseillaise fish and seafood pot, with crayfish and lobster bisque*

**Asparagus and Broad Bean Risotto (v)**  
*White wine, garlic, shallots and basil sauce*

**Entrecôte de Bœuf au Poivre (£5.00 supp.)**  
*Chargrilled 28-day matured Ribeye steak served with pommes châteaux, green leaves and a Cognac & peppercorn sauce*

## les Desserts

*The dessert of your choice from today's selection  
or Assiette de Fromages (£3.50 supp.)*