



le Banquet Bleu

3 courses set dinner menu - £29.90 per person

served every evening from 5pm

les bouchées

Aubergine Tower (v)

With onion marmalade, ratatouille & pesto dressing

Surprise Calamari

...our original spicy recipe! A must!

Haggis Balls

in beer batter, clapshot tatties and whisky jus

Steamed shetland Mussels à la Bretonne

In a creamy white wine & shallot sauce

Spicy Grilled Merguez Lamb Sausage

North African street food style!

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 fragrant rice

La Bleue-Abaisse

Our version of the Marseillaise fish and seafood pot, with crayfish and lobster bisque

Wild Mushroom & Asparagus Risotto (v)

With white wine, shallots and truffle oil

Ribeye Steak au Poivre (£5.00 supp.)

*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.)