

Hibou Blanc Sunday Lunch

2 courses £20

3 courses £25

Starters

Potato and Leek Soup (v)

Welsh rarebit crumpet

Venison and Pistachio Terrine

Red onion and port jam, sourdough

Fillet of Mackerel

Potato salad, tarragon

Smoked Salmon Terrine

Fennel, clementine

Ham and Smoked Chicken Terrine

Piccalilli, sourdough

Roast Carrots (v)

Whipped feta, curried granola

Desserts

Salted Caramel Tart (v)

Chantilly cream

Buttermilk Pannacotta

Blood orange jelly

Clementine Cheesecake

Vanilla icecream

Blue Stilton

Date and walnut cake

Prune and Armagnac Tart (v)

Mains

Simply grilled Hake or Salmon

Served with heritage potatoes and seasonal greens.

Dover Sole

Brown shrimp, capers, lemon, parsley, new potatoes

Cheese Souffle (v)

Parmesan cream, winter leaf salad

Sides - All £3.95

Leek and parmesan gratin

Chips, truffle mayonnais

Winter Salad

Spiced cabbage, sultanas, orange

Roast Meats - All served with potato, Yorkshire pudding, seasonal greens and gravy.

Roast Lamb

Roast Pork

Roast Beef

Roast Chicken