

PARTY MENU
(includes a Kir Royale)
Starter & Main £27.95
with Dessert £30.95

BOULEVARD

Brasserie

STARTERS

- MEDITERRANEAN FISH SOUP rouille, croutons and gruyere
CHICKEN LIVER PARFAIT candied walnuts, tamarind glaze,
pear and ginger compote and toasted country bread
CITRUS MARINATED SALMON celeriac remoulade and dill oil
BAKED BRIE IN FILO a wedge of brie in filo pastry.
Served with mixed salad and cranberry chutney v

MAINS

- GRILLED SEA BASS
french beans, cherry tomatoes, black olives and basil pesto
PAN FRIED FILLET OF TROUT
basil mash, capers, red onions and tomato salsa
BROCCOLI, CAULIFLOWER & SUN BLUSHED TOMATO TAGLIATELLE
creamy goats' cheese sauce v
GRILLED PORK CHOP
baby spinach, apple, prune and new potato salad with
wholegrain mustard dressing and chorizo jam
ISRAELI COUSCOUS
mediterranean vegetables and tomato sauce pb
GRILLED RUMP OF LAMB
provençal vegetables, roast cherry vine tomatoes and lamb jus
BOZ SIRLOIN STEAK
fries and peppercorn sauce

DESSERTS

- ROQUEFORT CHEESE biscuits and apple chutney
CLASSIC CREME BRULEE
BELGIAN CHOCOLATE TRUFFLE CAKE pb
BAKED VANILLA CHEESECAKE raspberry compote
SELECTION OF SORBETS pb
SELECTION OF ICE CREAMS

SIDES at £3.95

- French fries pb • Steamed new potatoes pb
• Sauteed new potatoes v •
Mashed potatoes v • Roasted vegetables pb
Green beans pb • Petit pois a la francaise v •
• Buttered carrots v •
Baby gem green salad pb • Mixed salad pb •
Rocket, roasted pepper & reggio cheese
salad with balsamic dressing v

SIDES at £4.95

- Balsamic mushrooms pb
Cucumber, avocado & spring onion salad pb
Dauphinoise potatoes v

v Indicates vegetarian dishes

pb Indicates plant-based (vegan) options

A discretionary service charge of 12.5% will be added to your bill.
Please notify a member of staff if you have an allergy or ask for
further allergen information.