

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

BOULEVARD

Brasserie

STARTERS

- FRENCH ONION SOUP gruyere cheese and crouton **v**
CHICKEN LIVER PARFAIT red onion marmalade 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
TROUT ALMONDINE
beurre noisette, roast almond and crushed new potatoes
BROCCOLI, CAULIFLOWER & SUN BLUSHED TOMATO TAGLIATELLE
creamy goats' cheese sauce **v**
GRILLED PORK CHOP
pan fried chorizo, confit courgette and aubergine
ISRAELI COUSCOUS
mediterranean vegetables and tomato sauce **pb**
SLOW COOKED LAMB SHANK RAGOUT
new potatoes and mixed vegetables
8OZ 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.