

Fish & Seafood Main Courses

*Roast salmon fillet - Saffron Boulangere potatoes - Buttered leek -
Lobster sauce*

*Herb crusted salmon fillet - Lemon and mint crushed Anya potatoes -
White wine sauce*

*Aromatic lemon sole fillets - Duchesse potatoes - Spinach -
Champagne hollandaise*

Cod wrapped in parma ham - Pommes de terre écrasées - Bouillabaisse sauce

Cod with herb crust - Herb rösti - Creamed leek with pancetta - Red wine sauce

Sea bass - Gnocchi Provençal - Fennel - olive oil Hollandaise

*Sea Bass - Lime and olive oil crushed potatoes -
Pepper marmelade - Bouillabaisse sauce*

Sea bass with herb crust - Broad bean purée - Leek tortilla - Beurre blanc

Halibut with herb butter - Pommes Anna - Swiss chard - Noilly Prat velouté

Halibut larded with smoked bacon - Fennel tarte tatin - Pak choi - Beurre rouge

Halibut - Boulangere potatoes - Buttered leek - Champagne sauce

*Roast Monkfish - Lemon and herb crushed Anya potatoes - Spinach -
Lemon sabayon*

*Monkfish in pancetta - Olive oil and lemon crushed potatoes -
Ratatouille vegetables - Bouillabaisse sauce*

All our main courses are served with a selection of vegetables and potatoes

Main Course