

## **PRIX FIXE MENU D' AUTUMNE**

Three Course Fixed Price Autumn Menu  
(Minimum Charge £24.00)

### **LES ENTRÉES**

#### **POTAGE DU JOUR**

Home made Soup of the day.

#### **SOUPE DE POISSON**

Mediterranean-style Fish Soup, served with Croutes, Rouille and grated Gruyere.

#### **CHEVRE CHAUDE AU SAUMON FUMÉ**

Goat's Cheese wrapped in Smoked Salmon, served hot on a slice of Ciabatta with Mixed Salad and a Raspberry and Plum Dressing.

#### **BOUDIN NOIR AUX POMMES**

Bury Black Pudding cooked with Apples and served with a creamy Mustard Sauce and Mixed Salad.

#### **CHAMPIGNON À LA PALFRAMAN**

Whole Field Mushroom stuffed with Bacon, Onions and Stilton and roasted. Served with Mixed Leaves.

#### **SALADE PERIGEUX**

Slices of smoked Duck Breast pan-fried with Walnuts and Croutons and served on a bed of dressed Salad.

#### **MELON AU SORBET**

Mixed Melon balls soaked in Ginger Wine and served with Blackcurrant and Cassis Sorbet

#### **LES ESCARGOTS**

Six French Snails cooked in Garlic Butter with Shallots and served out of their shells.

#### **MOULES MARINIÈRE**

Conwy Mussels served in the classic White Wine, Garlic, Onions and Parsley Sauce.

## LES PLATS

### POULET AVEC POMME ROSTI

Breast of Corn-Fed Chicken roasted and served with a creamy Cider Sauce.  
Accompanied with a roasted Apple stuffed with Walnuts and Sultanas.

### FILLET DE PORC AUX PRUNES

Tenderised Medallions of local Pork Fillet, served with a  
Red Wine and Plum Sauce.

### SAUMON ARDENNES

Fillet of Scottish Salmon served on a bed of sautéed Leeks with a Bacon  
Lattice and finished with Lemon Butter.

### CABILLAUD AU PESTO

Fillet of Cod stuffed with Pesto Butter and served with a  
Cheese and Breadcrumb bake

### RAGOUT DE VENAISON

Braised Venison Casserole with Red Wine, Carrots, Leeks, Onions  
and Juniper Berries. Served with a baked Sage Cobbler Crust.

### PINTADE CHASSEUR

Roast Supreme of French Guinea Fowl, wrapped in bacon with Thyme and  
served with a reduced White Wine, Mushroom and Tomato Sauce.

### ENTRECÔTE CAFÉ DE PARIS

8oz Welsh Ribeye Steak griddled to your specifications and served with  
*Buerre Café de Paris* : a rich mix of Butter, Capers, Tarragon, Shallots,  
Paprika, Dijon Mustard and Worcestershire Sauce.  
(£1.00 Supplement)

### CANETON AUX KUMQUATS

Half a roasted, honey-glazed Pekin Duckling, served  
with a rich Kumquat Sauce.  
(£2.00 Supplement)

## LES POISSONS

We are fortunate by location, to be within casting distance of a fine fishing town like Conwy. In truth, the summer is the peak time for locally-caught fish, but even at this time of year, we are still able to source some fine fresh catches.

Please ask for whichever fish you like and select a sauce that you think would accompany best, the *poisson* of your choice from the following options.

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*Lemon, Butter, Parsley and White Wine.*

*Garlic Butter.*

*Creamy Anchovy and Prawns.*

*Herb Butter (Rosemary, Thyme and Parsley with a touch of Honey)*

*Cream and Spinach.*

*Creamy Lemon, Chive & Paprika*

*Spicy Tomato and Red Pepper Sauce.*

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## LES DESSERTS

A selection of Desserts and Cheeses will be presented on the night, or fresh Coffee, if you're too full.

**£24.00 pp**  
(VAT Incl.)

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*Please note that SMOKING is not permitted in any part of the restaurant. We also ask that MOBILE PHONES be switched off.*

*VEGETARIAN meals might appear notable by their absence but we would be more than happy to prepare a fresh meat-free, gluten-free or anything-free meal, as long as we could have a little notice.*

*We are open from Tuesday to Friday nights from 7pm onwards and on Saturday nights from 6pm. With apologies, we do not allow young children in the restaurant.*

# NOËL À PAYSANNE 2008

## CHRISTMAS OPENING TIMES

Christmas lands, rather irritatingly, right in the middle of the week this year, so here are our opening times over the festivities.

THURSDAY 25 <sup>th</sup> DECEMBER	CLOSED
FRIDAY 26 DECEMBER	CLOSED
SATURDAY 27 <sup>th</sup> DECEMBER	OPEN
SUNDAY 28 <sup>th</sup> DECEMBER	Sunday Lunch from 12.30pm
MONDAY 29 <sup>th</sup> DECEMBER	OPEN
TUESDAY 30 <sup>th</sup> DECEMBER	OPEN
WEDNESDAY 31 <sup>st</sup> DECEMBER	OPEN FOR NEW YEAR'S EVE SOIRÉE

We will then be briefly closed in January while our staff detox at various  
pories  
and "dry-out spas" around the North Wales area..