

“MENU DE CREDEET CREUNCH”



AVAILABLE TUESDAY – THURSDAY EVENINGS

LES ENTRÉES

POTAGE DU JOUR
Seasonal soup of the day.

TERRINE DE CAMPAGNE
Coarse Pork and Pistachio Nut Terrine, wrapped in smoked bacon. Served with
Cumberland Sauce and dressed leaves.

LES PLATS

DAUBE DE BOEUF À LA PROVENÇALE
Welsh Beef Silverside braised in White Wine with Tomatoes, Onions, Bacon,
Mushrooms, Carrots and Black Olives. Served on a bed of buttered Penne Pasta.

MARMITE DIEPPOISE
Mini-Fillets of Cod & Salmon, cooked in white wine with Celery, Leeks, Fennel,
Potato and King Prawns. Finished with Cream and Petit Pois.

*Neither main course requires vegetables but if you wish to order potato and vegetable dishes, there is
an extra charge of £2.75 per couple.*

LES DESSERTS

TARTE DU JOUR
Freshly baked Tart of the day.

GLACE DE PYRÉNÉES
Prune and Armagnac Ice Cream.

£16.50 pp.

FEBRUARY - MARCH 2012

OLIVES

They're back. Fans of the 'Greatest Olives Ever' debate will enjoy these fabulous green olives, the regional speciality of Ouveillan in the Midi. Served in 200g portions or available to take away.
(£6.50)

LES ENTRÉES

POTAGE DU JOUR

Home made soup of the day.

SOUPE DE PÊCHEUR

Bouillabaisse-style Fish Soup served with croutes, rouille and grated Gruyère

CHAMPIGNON À LA PALFRAMAN

Roast field mushroom stuffed with stilton, onions and bacon. Served with an olive tapenade and dressed leaves.

SALADE D'AGRUME

Melon and orange segments served with pomegranate seeds and toasted walnuts.
Accompanied with salad leaves and a citrus dressing.

PALOMBE HUGHES

Pan-fried breast of Wood Pigeon served pink on a potato rosti. Garnished with a creamy whisky and thyme sauce.

CHEVRE CHAUDE

Goat's cheese, wrapped in smoked salmon, roasted on a bed of ciabatta.
Served with dressed salad and a plum & raspberry dressing.

LES ESCARGOTS

Six French snails served out of their shells with chopped shallots in garlic butter

LES PLATS

PINTADE AUX PRUNEAUX

Roast supreme of French Guinea Fowl, wrapped in bacon & thyme and served with a rich red wine and plum sauce.

CASSOULET DE PAYSANNE

The classic Languedoc pork and bean casserole with sausage and duck confit.

POISSON DU JOUR

Locally caught fish include Plaice, Sea-Bass and Bream, though less local options of Cod, Monkfish or John Dory can also be easily sourced. Please choose from either a lemon butter, parsley and white wine sauce, or creamy anchovy and prawn sauce.

SAUMON ARDENNES

Roast fillet of Scottish Salmon, served with a bacon crown on a bed of sautéed leeks and finished with a lemon butter sauce.

TRICOLERE DE 'PAS DE VIANDE'

Layered vegetarian dish of orzo pasta in creamy pesto, plus a tomato and aubergine ratatouille, finished with sautéed slices of courgette. Served with a roast tomato stuffed with a mushroom and olive duxelle.

CANARD AUX KUMQUATS

Half a honey-glazed Gressingham Duck, roasted and served with a red wine and kumquat sauce.

(There is a £2.00 supplement for this dish)

ENTRECOTE DE BOEUF

Welsh ribeye steak, griddled to your specifications and served with roast tomato and fried mushrooms and shallots.

(There is a £2.00 supplement for this dish)

All main courses are served with a potato dish and a medley of fresh vegetables.

LES DESSERTS

A choice of desserts or coffee will be presented after a suitable pause.

£27.00

Three Courses.

(A two-course option at £24.50 is available Tuesday to Friday)

PRINTE PETITE

We are open for dinner bookings between Tuesday and Friday evenings from 7.00pm and on Saturday nights from 6.00pm.

We would be delighted to create a fresh gluten-free, lactose-free or anything-free meal, provided we could have a little notice.

Please make sure that you let us know of any changes to your booking in advance.

We respectfully ask that mobile phones be switched off, or at least turned to vibrate. No smoking is allowed in any part of the restaurant. You already know that, but they make us tell you anyway.

With apologies, we don't allow children under 7 years old in the restaurant.

All prices include VAT.

www.paysannedeganwy.co.uk

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