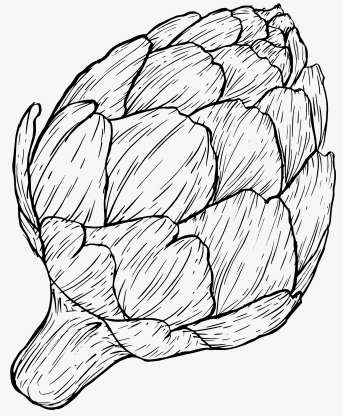


# *La Petite Bouchée*

## *The French Collection*



**BRASSERIE** £45.00 PER HEAD  
*BRASSERIE CLASSICS*

### Starters

#### TERRINE DE CAMPAGNE

*A course country pâté served with handmade pickles and sourdough toast.*

#### BLACK OLIVE TAPENADE

*served with crispy Panisses ( chickpea flour fries)*

#### MOULES MARINÈRE

*Plump Devon mussels in a white wine, shallot and fish stock broth*

#### DEEP FRIED CAMEMBERT

*served with redcurrant sauce*

### Entrees

*All main courses served with either chef salad,  
seasonal vegetables and a potato accompaniment.*

#### LEMON SOLE MEUNIÈRE

*beautiful West Country Sole, dusted in seasoned flour and pan fried, then  
served with a butter, caper and lemon sauce.*

#### SALADE LYONNAISE

*crispy Lardons, poached eggs, garlic croutons and crisp frisée and endive  
lettuce*

#### SHORT RIB BOURGUIGNON

*Rich local short ribs cooked for 12 hours in a classic Bourguignon sauce with  
silverskin onions, mushrooms, carrots, lardons and red wine.*

#### FLAMICHE AUX POIREAUX

*An unctuous leek and gruyere deep filled tart.*

### Desserts

#### APPLE TART TATIN

*Classic Tarte Tatin served with Vanilla Ice Cream*

#### CHOCOLATE MOUSSE

*Served with Raspberry and White Chocolate*

#### CHEESE BOARD

*A selection of West Country Cheeses, served with fruit and Salad Vegetables,  
homemade chutney and fruit jelly*