

Maison Bleue's Festive Season Menu 2018

3 Course Lunch at £27.00

2 Course Lunch at £21.00

3 Course Dinner at £36.50

Not available for Dinner on Saturdays

STARTERS

Egg "Mollet" (V)

Soft duck egg, Comté cheese espuma, mushroom duxelle, roasted hazelnut, black truffle

Salmon

A tranche of home smoked salmon, pig trotter carpaccio, egg mimosa, lemon and dill seasoning, croutons

Smoked haddock

A tartar of smoked haddock, celeriac confit, pickled red onion, salmon eggs, cream of smoked haddock, squid ink tuile

Beef

Slow cooked beef cheek, cauliflower, Parmesan sablé, Cabernet Sauvignon reduction sauce, horseradish ice cream

Mussels

Shetland mussels, young leeks, Iberico ham, Madras curry, mussels jus emulsion

Chicken

Chicken wing and dried apricot ballotine, barbecued chesnut, parsley dressing, thyme meringue

Onion

Onion petals, smoked eel, bottarga, Dijon mustard, anchovy and potato velouté, Vitelotte potato crisps

Paté en Croute

Duck "Paté en Croute" with duck magret, duck foie gras, pork and pistachio, port jelly, pickled onion and carrot, piccalilli

Bread and Butter £1.50 per person at lunchtime

Food allergies and intolerances

Please advise the person taking your order if you are suffering of any food allergies and intolerances

Our policy is to serve fresh seasonal food which is sourced as locally as possible.

We believe in promoting the most sustainable products available and source all our fish and shellfish responsibly

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MAIN COURSES

Cod

Roasted fillet of Cornish cod, dulse seaweed lemon butter sauce, shallot confit, grilled cauliflower

Duck

Roasted breast of Gressingham duck, honey roasted pear, Aspoll cider and celeriac sauce, Granny Smith apple, quince

Hake

Basil marinated fillet of hake, lovage sauce, grilled leeks, pickled turnip

Pork

Roasted tenderloin and caramelized belly of Dingley Dell Farm pork, Savoy cabbage, parsnip, smoked bacon sauce, pancetta

Partridge

(may contain shot)

Breast and leg of Breckland partridge, truffle and port sauce, braised chicory, parmesan crumbs

Stone bass (+£3 at lunchtime)

Fillet of stone bass, Chanterelle mushroom, salsify, oyster and chive sauce

Lamb (+£3 at lunchtime)

Rump of organic Shimpling Park Farm lamb, kale, beetroot, Tornatore black olive and thyme sauce, aubergine caviar

Risotto (V)

Carnaroli rice and pumpkin risotto, chestnut, Pleurote mushroom, smoked milk, glazed baby vegetables

Side dishes:

Buttered sautéed Hall Farm potatoes: £3.50

Crushed purée of Hall Farm potatoes: £3.50

Mixed green vegetables £3.50

*AS WELL AS OUR FESTIVE SEASON MENU WE WILL BE OFFERING YOU
A SMALL SELECTION FROM OUR A LA CARTE MENU*

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DESSERTS

Included in the Set Priced Menu or £8.95 on A La Carte Menu

Chestnut

Chestnut crèmeux and confit, blackcurrant sorbet, meringue, cocoa sponge biscuit

Apple millefeuille

Layered caramelised apple terrine, Christmas pudding ice cream

Vanilla

Madagascar vanilla and white chocolate bavarois, kumquat, dark vanilla ice cream, Campari pain de Gènes

Rum baba

A very indulgent rum soaked sponge cake with Chantilly cream, vanilla, pineapple and lime

Fig

Poached fig, walnut ice cream, red wine coulis, walnut tuile

"Le plateau de Fromages Français"

(£10.95 A La Carte or +£5 in the Set Priced Menu)

A selection of five artisan cheeses from our famous cheese trolley served with chutney and grapes

We have a great selection of dessert wines by the glass and ports to accompany your desserts.
Ask for the wine list!

Our selection of Coffees

Cafetière Coffee or Single Espresso £3.50

Double Espresso, Cappuccino £3.80

Latte £3.80

Our selection of Loose Teas

Royal Blend £3.50

Earl Grey £3.50

Ceylon Dimbula £3.50

Green Cherry Sencha or Green Lemon Sencha £3.60

Jasmine Black Tea £3.60

Peppermint or Chamomile Herbal £3.95

Petits fours

All prices include VAT