

mail@oldcottagebistro.co.uk

The Old Cottage

restaurant and bistro



Gourmet menu 27/01/10'

8 course set menu - Theatre style service - arrive for 7:30 sitting and dining at 8pm

- ROULADE OF SMOKED SALMON filled with a cream cheese mousse and prawns & drizzled with a Cumberland dressing
- CREAM OF ASPARAGUS SOUP with a minted garden pea cream
- PAUPIETTE OF LEMON SOLE with a creamy mushroom white wine sauce
- A REFRESHING MANGO & PASSION FRUIT SORBET
- CONFIT OF GRESSINGHAM DUCK LEG on a plum tarte tartin with a tangy orange sauce sauté potatoes, courgette Provençal
- CROQUE MONSIEUR a traditional ham & cheese savoury
- CHOCOLATE FUDGE FONDANT with a warm compote of black cherries
- FRESH FILTER COFFEE with homemade chocolate fudge

Vegetarian gourmet options also available (with prior ordering), other dietary needs can be catered for. Please ask to speak to David regarding special dietary needs and Richard or Elspeth for bookings.

£39.00 per head (£10 per person deposit to secure your booking)

This is a limited edition menu once we're full that's it!!!