

A LA CARTE DINNER MENU

Cornucopia bistro

01753 833 009

~ Entrées / Starters ~

Soupe du jour / Soup of the day

£3.95

Tartelette de fromage chèvre cuite au four/ Baked goat's cheese tartlette
with honey roast pumpkin, caramelized onions and balsamic reduction

£5.55

Salade de écrevisse a la russe / Russian salad with crayfish tails, smoked duck & caviar
bound in fresh herb and capers mayonnaise

£5.95

Roulade de saumon fumé / Smoked salmon roulade
filled with crab, mascaprone and avocado, served with pickled lemons and mustard dressing

£6.55

Cocotte aux champignons / Wild mushroom cocotte
cooked in a garlic, shallot and brandy cream and glazed with cheese

£5.55

Terrine de fois gras et poulet fume / Pressed fois gras and smoked chicken terrine
served with prune, red onion and calvados marmalade and toasted brioche

£6.95

Moules Marinière / Mussels Marinier
fresh Shetland mussels in a white wine, shallot & garlic cream

£5.95

Plateau de Charcuterie / Charcuterie platter
jambon de bayonne, garlic sausage, saucisson sec, smoked chicken & fois gras terrine, Brie &
onion relish

£7.95

Side Orders: Mixed olives or Garlic bread ~ £1.95

Market Vegetables, Mixed salad or Chips ~ £2.95

All our dishes are freshly cooked to order from carefully sourced fresh produce,
and may take some time to prepare, we appreciate your patience

For parties of 6 or more an optional 12% gratuity will be added to your bill

Please inform us of any special dietary needs

~ Les Plats / Mains ~

Moules Marinière et frites / Mussels Marinier with chunky chips
fresh Shelland mussels steamed in a white wine, shallot & garlic cream

£11.95

Supreme de poulet farci / Supreme of chicken stuffed with goat's cheese
wrapped in parmaham served with roast pepper and basil sauce

£13.95

Épaule d'agneau / Slow-roasted half a shoulder of lamb
finished with caramelized onion and rosemary jus, redcurrant & mint jelly

£22.95

Entrecôte au trois poivre / Grilled 8oz. beef rib eye steak
topped with a three peppercorn and garlic butter, served with chunky chips

£14.95

Filet de bœuf au bleu/ Grilled 8oz. beef fillet steak
set on a garlic flat mushroom with stilton, port and caramelized shallot cream

£19.95

Magret de canard / Pan fried duck breast
set on a lobster, button onion and lardons fricassee

£13.95

Plat du jour / Chef's suggestion of the day
please ask your server

£13.55

Filet de carrelet poêle / Pan fried fillet of plaice
presented with grilled asparagus and smoked salmon, caper and dill butter

£12.95

Filet de saumon en croute / Baked fillet of salmon wrapped in filo pastry
with lemon zest and fresh herbs, set on cocktail ratatouille

£13.55

Cornucopia Chilli

our own recipe chilli of pork, beef & chorizo served with rice, crème fraiche, spring onions & cheese

£10.95

Vegetarian Dish of the Day with side salad

£9.95

All main courses are served with selection of vegetables and potatoes, unless otherwise stated

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~ Desserts ~ - choose from our selection on the blackboard