

UNION

Lunch a la carte

Field mushroom soup with thyme chantilly and croutons

Tartare of aged beef with chargrilled bread

Cashew nut hummus with roasted vegetables, a light curry dressing, nut milk and lime

Beetroot cured salmon with pickled cucumber, creme fraiche and horseradish

Terrine of wild boar with prunes and green peppercorns

Hand cut strozzapretti with chicken oysters, butter, tarragon and parmesan

Salad of winter leaves with shallots and herbs

Salt baked white beetroot with a truffled walnut pesto, pickled pear and ewe's curd

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Brandade of salt cod with a soft poached egg

Baked potato with pulled ox cheek, lardons and red wine

Feuillette of free range chicken and leeks, mushrooms with tarragon

Toulouse sausage with a caramelised onion, lentils, melted trotter and mustard

Macaroni cheese with Beaufort, parmesan and chanterelles

Confit of duck with roasted root vegetables and sweet and sour orange

Fillet of cod with hasselback potatoes, celeriac puree and truffled hazelnut pesto

Double baked Beaufort soufflé with a small green salad

Warm salad of chicken with celeriac, cauliflower , pine nuts and raisins

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Tarte tatin

Warm chocolate brownie with hot chocolate sauce

Lemon surprise pudding (for 2)

Rice pudding with roasted pear and Genepi

Salted caramel mousse

Creme brûlée

PLUS A PLAT DU JOUR AND SOUPE DU JOUR + GARNISH

