

L'Oranger

Menu

£ 50.00

***For dinner** if less than 10 people, you can choose on the day;
if more than 10 people, please select one 3 course menu for all your guests*

Starters

Traditional "quiches" made with today's market products

Or

Calamari tempura, tartare sauce, sweet carrot puree with cardamom

Or

Pumpkin velouté served with Cognac flambé chicken liver on bread toast

Main courses

Navarin of lamb, creamy Polenta with olives

Or

Fillet of salmon with almonds and a fricassée of butternut squash, pear & chestnut

Or

Sliced loin of monkfish, « Meaux » mustard sauce, confit salsify en persillade

Desserts

Tahiti "crème brûlée", vanilla bourbon

Or

*Guanaja Chocolate fondant, salted butter caramel,
hazelnuts biscuit and Tahiti vanilla ice cream*

Or

Déclinaison of lemon tart served with milk ice-cream

Mignardises