

PALM COURT

~BRASSERIE~



OLIVES 2.95

HOME BAKED BREAD 2.75
with black olive tapenade

Aperitifs

Kir Royale 9.95
Champagne & creme de cassis

Bellini 7.95
Prosecco, fresh peach puree
& creme de peche

Aperol Spritz 8.95
Prosecco, Aperol & soda water

La Vie en Rose 9.95
Tanqueray gin, rose essence,
orange liqueur & champagne

Le Fizz du Jardin 9.95
Tanqueray gin, elderflower liqueur,
fresh mint & champagne

Classic Champagne Cocktail 9.95
Champagne, Courvoisier VSOP cognac,
brown sugar & Angostura bitters

Parc Des Princes 9.95
Champagne, creme de cassis,
St Germain elderflower liquor.

VaVaVoom 9.95
Champagne, passionfruit puree, lime
juice, homemade chilli syrup.

COME FOR SUNDAY ROAST
Choice of roast beef
chicken or pork, served all day

APPETISERS

FRENCH ONION SOUP gruyere cheese v..... 6.95

CLASSIC MEDITERRANEAN FISH SOUP 6.95
rouille, croutons and gruyere cheese

BAKED BRIE IN FILO a wedge of brie in filo pastry with cranberry chutney v 7.95

CLAM, MUSSEL & CHORIZO CASSEROLE white wine and garlic butter..... 10.95

CHICKEN LIVER PARFAIT 8.95
candied walnuts, tamarind glaze, pear & ginger compote and toasted country bread

FRIED CALAMARI squid rings in crispy batter with aioli..... 8.95

WHOLE TIGER PRAWNS garlic butter, rocket and toasted garlic baguette 10.95

CITRUS MARINATED SALMON celeriac remoulade, dill oil 8.95

SALADS

SALAD OF ROASTED BUTTERNUT SQUASH v..... starter 8.95 / main 14.95
dried cranberries, caramelised pecans, mixed leaves and goats' cheese
..... (Add warm char-grilled chicken thigh or chilled trout £3.50)

GRILLED GOAT CHEESE SALAD v..... starter 8.95 / main 14.95
frisee, courgette, walnut, apple and honey dressing
..... (Add warm char-grilled chicken thigh OR chilled trout £3.50)

VEGAN

CHICKPEA RATATOUILLE mediterranean vegetable stew with jasmine rice vg..... 14.95

WILD MUSHROOM BOURGUIGNON baby carrots and brown rice vg..... 14.95

SWEET POTATO CASSEROLE butter beans, beetroot, spinach and pine nuts with pilaf rice vg..... 13.95

ISRAELI COUSCOUS mediterranean vegetables, provencal sauce and toasted almonds vg 14.95

MAINS

SEAFOOD LINGUINE king prawns, mussels & clams with roma tomatoes, chilli & spinach ... 18.95

BEER BATTERED COD & CHIPS tartare sauce 15.95

SEA BREAM PROVENCALE mediterranean vegetables and provencal sauce..... 20.95

GRILLED SEA BASS FILLET french beans, black olives, cherry tomatoes & basil pesto..... 18.95

WHOLE TIGER PRAWNS garlic butter, rocket & toasted garlic baguette..... 19.95

CHICKEN BALLOTINE dried apricot and goats' cheese stuffing, jasmine rice & wilted spinach . 17.95

PORK FILLET port jus, roasted root vegetables and honey glazed red cabbage 16.95

CONFIT LEG OF DUCK puy lentils, bacon lardons, baby onions & button mushrooms..... 18.95

STEAK HACHE peppercorn sauce & triple cooked chips 15.95

SMOKED SALMON RISOTTO saffron, petit pois & sweetcorn..... 16.95

GRILLED TUNA STEAK chorizo mash, basil pesto 20.95

FRENCH CLASSICS

MOULES MARINIERE & FRITES mussels cooked in white wine, garlic, parsley & cream 15.95

COQ AU VIN..... 16.95
chicken cooked in red wine with bacon lardons, shallots, button mushroom & brown rice

BEEF BOURGUIGNON 16.95
bacon lardons, button mushrooms, baby onions and mashed potatoes

TOULOUSE CASSOULET 17.95
rich, slow-cooked cannellini bean stew with Toulouse sausages, duck confit & bacon lardons

BOUILLABAISSE of hake, gumard, salmon, sea bass, tuna & tiger prawns 19.95

LUNCH & THEATRE MENU

Starter & Main £15.95 with Dessert £18.95 - 12pm to 7pm / 10pm to Close

Starters

Soup of the day vg

Baked wedge of brie in filo
pastry with cranberry chutney v

Citrus marinated salmon,
celeriac remoulade, dill oil

Chicken liver parfait,
candied walnuts, tamarind glaze,
pear and ginger compote and
toasted country bread
(£2 supplement)

Mains

Israeli couscous,
mediterranean vegetables, provencal
sauce and toasted almonds vg

Beef bourguignon with bacon lardons,
button mushrooms, baby onions and
mashed potatoes (£2 supplement)

Rainbow trout almondine
beurre noisette, roast almonds and
crushed new potatoes

Gammon ham, mashed potatoes,
charcutiere sauce

Desserts

Classic creme brulee

Valrhona
chocolate tart
with mint chantilly

Selection of ice creams

Selection of sorbets vg

STEAKS

All our beef has been individually
sourced in partnership with our butcher.

CLASSIC STEAK FRITES 23.95
8oz sirloin steak with french fries

FILLET STEAK 27.95
8oz fillet with triple cooked chips,
confit vine tomatoes and lambs lettuce

CHATEAUBRIAND 54.95
(for two sharing) 17.5oz prime fillet
with triple cooked chips and baby gem
green salad (Add 4 tiger prawns £8)

CHOICE OF SAUCES

Roquefort 2 • Bearnaise 2
Green peppercorn 2 • Garlic & herb butter 1.75

Sides

£3.95

DAUPHINOISE POTATOES v

STEAMED NEW POTATOES v

MASHED POTATOES v

FRENCH FRIES v

TRIPLE COOKED CHIPS vg

ROASTED VEGETABLES vg

GREEN BEANS v

PETIT POIS A LA FRANCAISE v

BABY GEM GREEN SALAD vg

HONEY GLAZED RED CABBAGE v

WILTED SPINACH vg

£4.95

TOMATO & CHICKPEA SALAD vg
shallot vinaigrette

vg Indicates vegan option v Indicates vegetarian option

An optional service charge of 12.5% will be added to your bill.
100% of the service charge is shared between all restaurant staff
including waiters, runners, chefs and kitchen porters.

The company does not deduct any money whatsoever. Any cash
or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an
allergy or ask for further allergen information.