

THE LANDAU

THEATRE MENU

STARTERS

- Cream of pea with Compté cheese and Ventreche ham ravioli
- Lime marinated Scottish salmon with dill, sweet mustard sauce and grilled potato
- Salad of asparagus and milk fed veal, parmesan, balsamic and tomato
- Confit duck leg with beetroot, tamarind and quail's egg
- Foie gras parfait with apple and toasted brioche

ENTREES

- Poached shellfish in lobster sauce with saffron potato, harlequin of vegetable and basil
- Mackerel Viennoise, tomato essence and olives
- Slow cooked cornfed chicken supreme with broad bean, pea and baby carrot
- Wiener Schnitzel with hen's egg, capers, anchovy and Madeira sauce
- Braised beef cheek with ratatouille, spinach and tarragon

DESSERTS

- Profiteroles and raspberries with hot chocolate sauce and mascarpone
- French lemon tart, vanilla sorbet with an orange tuile
- Toffee cheese cake, lychees and coconut ice cream
- Selection of artisanal French and British cheese served with biscuits and jellies

2 course £20.00

3 course £27.50

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.
Some dishes may contain nuts.