

brian maule

at le chardon d'or

prices include vat at 20%.

a 10% discretionary charge will be added to all parties of 8 or over.

some of our dishes may contain or have been in contact with nuts.

please let us know of any allergies or special dietary requirements.

12.09.2016

celebration menu

duck, foie gras and truffle roulade, orange and quince gel

pan fried scallops, creamed leeks, bacon crumble

cream of parsnip soup

fillet of lamb, roast and puree celeriac, buttered kale

selection of french and scottish cheeses

praline nougatine glace, compote of strawberries

£59.50 per person (whole tables only)

£49.50 additional for matching wines

starters

seared peppered tuna, pickled mouli, confit ginger

£11.50

cream of parsnip soup

£7.50

smoked salmon, spiced crab, citrus gel

£10.25

crisp lamb sweetbreads, baby gem, caesar dressing

£9.95

goats cheese panna cotta, raisin puree,

celery and candied walnuts

£9.95

pan fried scallops, creamed leeks, bacon crumble

£13.95

duck, foie gras and truffle roulade, orange and quince gel

£10.25

mains

grilled sea bream, prawn and crab dumplings, shellfish jus

£28.00

fillet of cod, cherry tomatoes, artichokes and broad beans,
creamed potatoes

£27.50

roast scotch sirloin, crushed peppered turnip, red wine jus

£28.95

roast red mullet, creamed truffled polenta, charred aubergine

£28.00

supreme of duck, butternut squash, confit leg and
potato croquette

£27.00

assiette of pork, creamed potatoes, truffle jus

£26.75

fillet of lamb, roast and puree celeriac, buttered kale

£27.75

desserts

selection of homemade ice cream and sorbets

£ 9.95

crème brûlée flavoured with vanilla

£ 9.95

praline nougatine glace, compote of strawberries

£ 11.25

tart tatin of apple with ice cream

and butterscotch sauce

£ 11.25

poached peaches, lemon curd, almond crumble,

raspberry sorbet

£ 10.00

selection of french and scottish cheeses

£ 14.95

dessert wine

75ml bottle

sauternes, carmes de rieussec (37.5cl) 2009 10.50 52
bordeaux, france

jurançon, charles hours 'urolat' (75cl) 2013 6.50 65
south west france

tokaji aszu 5 puttonyos, disznoko (50cl) 2006 12.50 75
tokaji, hungary

black muscat, quady winery' elysium' (37.5cl) 2013 9 44
california, usa

tawny port, delaforce, his eminence's choice (75cl) 10yo 6.50 60
oporto, portugal

maury, domain des schistes 'la cerisaie' (50cl) 1928 solera 9 69
roussillon, france

campbell's muscat (37.5cl) mv 8 42
rutherglen, australia

pedro ximenez, fernando de castilla (50cl) solera 7 72
jerez, spain

flight of three dessert and fortified wines

19

a tasting sample (5cl) of your choice of three
