



EASTER WEEKEND

FRIDAY - SUNDAY

Celebrate
SPRING

Two Courses £30
Three Courses £35

ONE FREE DESSERT FROM CHEF RAM, PER TABLE.

Book online at our website: www.lapetitebrasserie.co.uk or call us on: 01242 751146.

SIGNATURE SET MENU

12pm till 3:30pm. 5pm to 10:30pm.
1 course £21 | 2 course £30 | 3 course £35

S T A R T E R S

WILD GAME TERRINE

Terrine of duck, pork, rabbit, venison, pistachio with apple chutney, brioche

SAFFRON MOULES MARNIÈRE & FRITES

white wine, garlic, shallots, parsley, french fries, and saffron cream sauce (NF)

HAND-DIVED KING SCALLOPS

smoked sea broth of king prawn, mussels, scallops, leek fondue & cream (GF)

ROASTED WOOD PIGEON

savoy cabbage, burnt shallots, potato galette, basil, and olive tapanade (GF)

SALT & PEPPER SQUID

with tomato & sesame fondue, coriander, chilli, lemongrass, basil, filo pastry

BAKED PARMESAN SOUFFLE

permeson cheese sauce gratin with fruits carpaccio, onion marmelade (V) (NF)

M A I N S

SHELL-FISH PUFF CRUST GRATIN

cod, salmon, king prawn, mussels, peas, with cheddar bechamel sauce gratin (NF)

SALT-AGED CRISPY PORK BELLY

sauerkraut, crispy grain mustard mash, carrot, thyme and red wine sauce (NF)

VENISON RUMP STEAK EN CROUT

potato dauphinoise, chateau carrot, mushroom, pancetta bacon, thyme sauce

GRESSINGHAM DUCK LEG CONFIT À L'ORANGE

fricassée of green puylentils with lettuce, plum, orange and red wine jus (GF)

TWO WAYS OF LAMB

Rack & leg with potato dauphinoise, roots, bacon, baby shallots, rosemary jus

PAN-ROASTED DRY-AGED SIRLION

Burnt onion, truffle oil potato puree, roots, and red wine peppercorn sauce

GRILLED FREE-RANGE CHICKEN BREAST & LEG PIE

with celeriac puree, green beans, crispy pancetta, pickled walnut, thyme sauce

D E S S E R T S

Select From the a la carte