

CHEZ GÉRARD

RESTAURANT • BRASSERIE • BAR

PARTY MENU 2

£32.50 for 3 courses

Terrine de porc fermier

Acorn fed French pork pâté served with toasted country bread and black olive tapenade

Salade de chèvre chaud

Crottin of goat's cheese on a crunchy baby gem lettuce salad with sweet black olives, sunblushed tomatoes and house vinaigrette

Gravadlax norvégien

Scottish salmon cured with sea salt, cracked pepper and dill served with a sweet mustard and cucumber mayonnaise

Pavé de rumpsteak

Rump steak served with pommes frites, Béarnaise or peppercorn sauce

Confit de canard

Duck leg confit with potatoes sautéed with onion and lardons

Crêpe de homard

Light pancake filled with lobster, prawns and crab in a lobster and brandy sauce served with steamed asparagus and mangetout

Selection of seasonal vegetables

Tarte au citron

French lemon tart, crème fraîche and blackcurrant purée

Gateau au chocolat et orange

Bitter chocolate and orange cake with vanilla ice cream and hot chocolate sauce

Tarte tatin

Hot upside down caramelised apple tart with crème fraîche

Café

Filter coffee

Prices are inclusive of VAT. Service is discretionary, but a recommended 12.5% will be added to your bill