

# 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.

07.05.2019



# celebration menu

roulade of rabbit, pickled seasonal vegetables,  
roasted hazelnuts

pan fried scallops, spiced cauliflower puree, rice crackling

cream of leek and potato soup

fillet of lamb, crushed peas, tips of asparagus, light jus

selection of french and scottish cheeses

light chocolate mousse, praline crisp, passion fruit jelly

£59.95 per person (whole tables only)  
£52.50 additional for matching wines

## starters

cream of leek and potato soup

£7.95

spiced crab, tips of asparagus, lobster mayonnaise

£12.95

roulade of rabbit, pickled seasonal vegetables,  
roasted hazelnuts

£10.75

pan fried scallops, spiced cauliflower puree, rice crackling

£14.95

crisp pork belly, kohlrabi coleslaw, split madeira vinaigrette

£13.95

duck trio, foie gras, terrine of confit leg, cured fillet, pistachio nuts

£13.95

creamed goats cheese, celery,  
walnut and apple crunch, sesame biscuit

£9.95

## **mains**

baked cod, grilled chorizo, tapenade, fried garlic squid

£29.75

grilled seabream, aubergine, peppers, tomato and basil jus

£29.50

roast stonebass, compote of fennel, mushrooms

£29.95

assiette of pork, creamed potatoes, truffle jus

£28.95

supreme of corn fed chicken breast, creamed truffle polenta, broad

beans

£28.50

roast scotch sirloin, dauphinoise potatoes, red wine sauce

£32.75

fillet of lamb, crushed peas, tips of asparagus, light jus

£29.95

# desserts

vanilla flavoured crème brulee

£10.50

selection of french and scottish cheeses

£14.95

tart tatin of apple, ice cream, butterscotch sauce

£11.95

selection of homemade ice cream and sorbets

£10.50

light chocolate mousse, praline crisp, passion fruit jelly

£11.95

poached rhubarb, brandy snap tuiles, amaretti cream

£10.50

<b>dessert wine</b>		75ml	bottle
sauternes, carmes de rieussec (75cl) bordeaux, france	2015	12	89
jurancou moelleux, 'ballet d' octobre' (37.5cl) south west france	2017	8.5	35
tokaji aszu 5 puttonyos, disznoko (50cl) tokaj-hegyalja, hungary	2008	13	77
black muscat, quady winery' elysium' (37.5cl) california, usa	2016	10	46
kopke ruby port (75cl) oporto, portugal	mv	5	38
zuccardi malamado malbec (75cl) mendoza, argentina	solera	8	70
campbell's muscat (37.5cl) rutherglen, australia	mv	10	42
pedro ximinez, fernando de castilla (50cl) jerez, spain	solera	7	72
<b>flight of three dessert and fortified wines</b>		22.00	
a tasting sample (5cl) of your choice of three			

