

# brianmaule *at Chardon d'Or*

## **lunch and pre-theatre menu**

cream of leek and potato soup

confit spiced beef bon bons, roast beetroot,  
paprika crème fraîche

blue cheese, artichoke, quince jelly, white truffle dressing

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fillet of coley, crushed turnip, caper butter sauce

supreme of chicken, creamed potatoes, roast cauliflower

medallion of pork, carrot puree, pomme anna

oOo

selection of homemade ice cream and sorbets

sticky toffee pudding, butterscotch sauce,  
vanilla ice cream

selection of french and scottish cheeses

2 course £22.50   3 course £25.50



## **private dining, meeting rooms and special occasions...**

On the lower level of the restaurant, we have three private rooms, perfect for intimate dining, business dinners and meetings.

They are also the perfect place to celebrate a special occasions such as weddings, birthdays and anniversaries in style.

The spaces are flexible and can accommodate parties of between 6 and 60 comfortably.

Come in and speak to one of our event hosts or email us at [info@brianmaule.com](mailto:info@brianmaule.com)