

Les Bouviers

A LA CARTE MENU

Vegetarian Alternatives

Shepherd's Pie made with Soy Mince & Boulangère Potatoes, Roasted Courgette and Tomatoes

**Please note - All dishes are prepared and cooked to order
We request your understanding for time delays that may occur**

Extras

Selection of Seasonal Vegetables or Salad (£4)

Potato Dauphinoise (£4)

Olive Potato Pure (£3.50)

Buttered Broccoli (£3.50)

Buttered Spinach (£3.50)

TO FORECLOSE

Medley of Home-made Ice Creams & Sorbets
with Brandy Snap basket, Exotic Fruits and Duo of Coulis

Les Bouviers' renowned Crème Brulée of Lemon Grass, Lemon & Thyme Sorbet

Maple Syrup & Clove Oven roasted Golden Pineapple with a Piña Colada shot

Les Bouviers' famous Lemon Tart with Clotted Cream & Basil Ice Cream

**Individual Mango & Frangipane Tart with Vanilla Pod Ice Cream

** The Ultimate Warm Dark Chocolate Fondant
with Chocolate & Meringue Ice Cream

**** Please note that these desserts will take a minimum 20 minutes to cook**

TO CONCLUDE

Cheese Course (5): £8

Cheese Platter (serves 8): £30

A selection of five Continental & British Cheeses presented and served at your table

Selected Coffees and Teas with home-made Petit Fours
(Cafetière, Café Latte, Cappuccino)
(£3.95)

Two Courses: Starter and Main at £44

Three Courses: £50

10% service charge will be applied to the final bill
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