

Les Bouviers

LUNCHEON MENU

Starters

Our renowned poached free-range Egg
served on toasted Brioche with Creamed Smoked Salmon & Basil Sauce

Broccoli & Mandarin Soup with Crème Fraiche Or
Pressed Plum Tomato Soup with Olive Tapenade

Summer Salad topped with grilled Vegetables,
Sun blushed Tomatoes, Pine Kernels, grilled Goats Cheese

Smooth Chicken Liver, Pistachio & Orange Parfait
with home-made Plum & Apple Chutney, Melba Toast

Mains

Boned Leg of Guinea Fowl
filled with braised Shallots, Buttered Broccoli, Rosemary Sauce

Sautéed English Lambs Kidney flamed with Port
with Mature Cheddar Mash, Lardons, Port Wine Sauce

Baked Fillets of Local Megrim
with crushed Jersey Royals, Sugar Snap Peas, Pimento Oil

Seared Wild Portland Grey Mullet
with Carrot Fettuccini, Ginger & Soy

Baked Lentil, Aubergine and Tomato Moussaka
topped with Mature Cheddar

Desserts

Home-made Ice Cream and Sorbet
with Fresh Fruit Basket, Duo of Coulis and Vanilla Anglaise

Our renowned Caramelised Tangy Lemon Tart with Clotted Cream

Grilled Fresh Golden Pineapple with Passion Fruit Coulis, Salted Caramel Ice Cream

A selection of Three Cheeses served at your table
with Apricot & Walnut Bread (Supp – £2.50)

A selection of Coffees and Teas served with home-made Petit-Fours - £3.30
Liqueur Coffee - £6.00

Two courses - £17.95 Three courses - £22.95

All prices are per person and include VAT

10% service charge will be applied to the final bill

Les Bouviers Arrowsmith Road Canford Magna Wimborne BH21 3BD