



2019
IRRESISTIBLE STEAK NIGHT MENU

Every Friday Evening from 7pm

01202 889 555

Les Bouviers

Arrowsmith Road, Canford Magna, Wimborne, Poole BH21 3BD

www.lesbouviers.co.uk

Prices stated are per person plus service charge of 10%



APERITIF

Home-baked Nuts
£3.75 per bowl

Home-mixed Olives
£3.75 per bowl

Home-made Bread
£2.50 per piece



FIRST COURSES

Grilled Feta Cheese with Honey, Cumin & Toasted Cashew Nuts
£8.95

Summer Salad with grilled Vegetables; Sunblush Tomatoes, toasted Goats Cheese & Pine Kernels
£8.75

Selected Daily Soups with homemade Bread
£7.50

Sautéed Scottish Scallops with Swede Puree Sweet & Sour Sauce
£10.95

Traditional Caesar Salad with Parmesan, Garlic, Croutons & Lardons
£8.95

Avocado with Tomato & Mozzarella, Rocket Salad, Tomato Oil
£7.95

Chargrilled Asparagus with Creamed Leek, Orange Butter Sauce with Avruga Caviar
£9.95



MAIN COURSES

Mature 28-Day Aged English Beef

Mature Rump or Rib Eye Steak served with Triple cooked Chunky Chips, Mushy Peas & Mushrooms

Rump Steak 8oz £14.50

Rib Eye Steak 8oz £26.95 – 10oz £28.95

Prime Sirloin Steak served with Triple cooked Chunky Chips, Mushy Peas & Mushrooms

5oz £17.95 – 8oz £22.95

Prime Fillet Steak served with Triple cooked Chunky Chips, Mushy Peas & Mushrooms

5oz £27.95 – 8oz £32.95

Mature Cote De Boeuf served with Triple cooked Chunky Chips, Mushy Peas & Mushrooms

£48.95 (for 2)

Mature "T-Bone" Steak served with Triple cooked Chunky Chips, Mushy Peas & Mushrooms

16oz £28.95

Honey-roasted Duck Leg cooked "En Confit" with braised Red Cabbage, Apple and Clove Sauce

£18.95

Honey-roasted Duck Leg cooked "En Confit" with braised Red Cabbage, Apple and Clove Sauce

£18.95

continued...



MAIN COURSES

Mature 28-Day Aged English Beef

Searred Garlic-roasted Breast of Corn-fed Chicken with Dauphinoise Potato and Beans

£17.75

Roasted Gilt-Head Bream, Carrot & Beansprout Fettuccine, New Potatoes & Sugar Snaps, Chilli Oil

£17.75

Sesame coated Scottish Salmon with Sautéed Potatoes Asparagus, Sugar Snaps, Ginger Oil & Soy

£18.75

Baked Puy Lentil Moussaka with Tomato, Aubergine, Courgette, glazed Mature Cheddar

£17.95

EXTRA SAUCES

Peppercorn, Garlic Butter, Madeira, Red Wine & Shallot

£1.75

SIDE PLATE

Seasonal Vegetables, Broccoli, Spinach, Dauphinoise, Chunky Chips

£3.75



DESSERTS

Homemade Ice Cream or Sorbet Fruit Basket

£6.75

Warm Conference Pears cooked in White & Red Wine, Pistachio Ice Cream

£7.95

Homemade Warm Blueberry & Ginger Muffin, Vanilla Pod Ice Cream

£8.95

Classic Tiramisu with Amaretto Anglaise & Crumbled Meringue

£7.75

Grilled Golden Pineapple with Homemade Salted Caramel Ice Cream

£6.95

Malibu & Coconut Crème Brûlée with Duo of Coulis

£8.95

Plate of 4 Cheeses with Pickles

£8.95



MIGNARDISE

BEVERAGE

Selection of Coffees & Teas served with homemade Petit-Fours
£3.95

Liqueur Coffee
£6.00

A selection of wines chosen to complement this menu
3 wines - £11.95 / 4 wines - £14.95

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