



FRENCH CUISINE

Starters - choose 2

French onion soup served on crusty bread bowl, gruyere gratin (vegetarian)
Warm goat cheese salad - seared aged goat cheese, mixed leaves, toast baguette, roast walnuts, vinaigrette (vegetarian)
Tomato tart - puff pastry base, sliced tomatoes, herbs de provence, olive oil (vegan)
Ham hock & chicken terrine, watercress emulsion, parmesan crispy
Chicken liver parfait, cherry & port chutney, toast baguette, salad leaves
Steak tartare, watercress salad, sourdough bread

Mains - choose 2

Mixed vegetables pithivier, squash pure, tomato gravy (vegan)
Ratatouille, toasted baguette (vegan)
Wild mushroom & gruyere quiche, green salad (vegetarian)
Pan fried cod with meuniere sauce, fennel jam, seasonal greens, cocotte new potatoes.
Pan fried chicken supreme, dauphinoise potatoes, seasonal greens, madeira wine sauce.
Coq au vin, glazed carrots, Swiss chard, cocotte new potatoes
Pan fried duck breast, salardaise potatoes, wild mushrooms, Swiss chard, porcini sauce.
Confit duck leg, French cassoulet, braised red cabbage
Beef bourguignon, creamy mash potatoes, seasonal greens
Seared beef tenderloin, potato fondant, seasonal greens, bordelaise sauce

Desserts - choose 2

Chocolate brownie, vanilla ice cream, warm chocolate sauce, granola and puffed wild rice.
Chocolate mousse, whipped cream and chocolate shavings
French cheese assortment, spicy apple & pear chutney, selection of biscuits & crackers
Crème brulee and walnut shortbread
Pineapple carpaccio, lemon syrup, passion fruit seeds, raspberry sorbet (vegan)

GML FOOD
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