

A LA CARTE

TREMENHEERE
KITCHEN

DINNER MENU

French Night

FRIDAY 13TH MARCH

vegan menu available  booking essential

2 courses 35

3 courses 45



to start

Oysters mignonette (x3)

—
chicken liver parfait,
red onion marmalade, garlic croute

main event

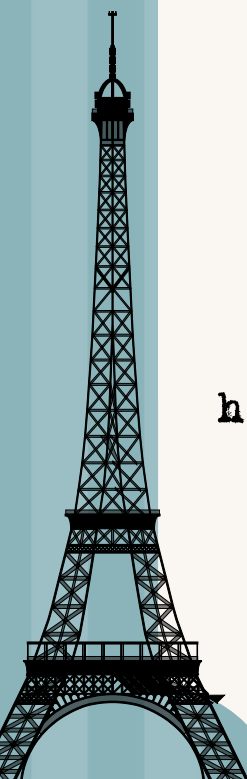
Bouillabaise,
red mullet, mussels & prawns,
new potatoes, fennel & rouille en croute

—
Crisp confit duck leg,
dauphinoise potatoes, green beans &
braised red cabbage

dessert

Profiterole,
hazelnut & toffee cream, chocolate sauce

—
Poire Belle Helene,
poached pear, chocolate sauce, vanilla
ice cream, hazelnuts



French Night

FRIDAY 13TH MARCH

VEGAN MENU

PLEASE LET US KNOW WHEN BOOKING IF
YOU REQUIRE THE VEGAN MENU



2 courses 29

3 courses 35



to start

vegan scallops,
minted pea puree, micro herbs &
crisped shallots

main event

Onion tarte tatin,
fine bean, olive, dill,
mint, parsley & potato salad

dessert

Poire Belle Helene,
poached pear, chocolate sauce,
vanilla ice cream, hazelnuts

BOOKING ESSENTIAL

