

The Pepperpot Restaurant Take away menu 01263 837 578

Take away opening Hours

Thursday: 5.00 pm till 9.00 pm **Friday:** 5.00 pm till 9.00 pm **Saturday:** 5.00 pm till 9.00 pm
Sunday: 12:00 pm till 3.00pm (Sunday roast Available)

Please place you order preferably one day prior.

1. Phone **01263 837 578**
2. Place you order with date and time required
3. Make Card payment
4. To collect, Come in to the car park and enter through the patio doors

Starters

1 Scandinavian platter £8.95 Can be Gluten free (without the Bread)

Large peeled prawns, Smoked mackerel, smoked salmon, and smoked trout, served with lemon, onion ring and our freshly baked bread

2 Brie and asparagus Bake £7.50

Puff pastry topped with local asparagus, Brie and cherry tomatoes, baked and Served with our freshly baked bread

3 Prawns catalane £7.50 Can be Gluten free (without the Bread)

Large peeled prawns Sautéed with parsley butter, Chorizo, Sage, garlic, chilli, and a drizzle of white wine Served with our freshly baked bread

4 Antoine's Liver parfait £5.95 Can be Gluten free (without the Bread)

Smooth Duck and chicken liver parfait flavoured with brandy, Port & Madeira served with gherkins and our freshly baked bread

5 Baked crab Thermidor £8.95 Can be Gluten free (without the Bread)

Local crab served hot with a cheese sauce flavoured with brandy and mustard Served with our freshly baked bread

7 Chicken and mushroom Cassolette £5.95 Can be Gluten free (without the Bread)

Sautéed diced chicken, mushroom, shallots, and bacon finished with cream and tarragon Served with our freshly baked bread

8 Timbale of Prawns £7.95 Can be Gluten free (without the Bread)

Timbale lined with smoked salmon and filled with prawns, diced tomatoes, avocado and a Marie rose sauce Served with our freshly baked bread

Vegetarian Main course

22 Nuts Wellington £15.95 (can be vegan)

Chestnut, walnut, celery, mushroom, leek and almond, in a thin puff pastry baked and served with a red wine and rosemary sauce, Parmentier potato and vegetables

23 Chickpea Roast £15.95

Chick pea walnuts mushrooms and coriander wrapped in puff pastry and baked served with a mustard sauce Served with Parmentier potato and vegetables

24 Lentils Chili £15.95 (Vegan) Can be Gluten free (without the Bread)

Le Puy lentils, diced vegetable, tomatoes, nuts, beans and chilli Served with freshly bake french baguette and pilaff rice

Fish Main Course

31 Roast seabass Nicoise £17.95 Gluten free

Filet of sea bass roasted with Mushroom, olive oil, lemon grass and mixed herbs Served with Parmentier potato and vegetables

32 Filet of hake bake £16.95 Gluten free

Filet of Hake topped with slice tomato, and cheese, baked with a tomato & oregano sauce Served with Parmentier potato and vegetables

33 Bouillabaisse £16.95 (can be GF)

Fish stew of salmon, prawns, sea bass white fish flavoured with garlic, onion and tomatoes topped with garlic croutons, grated cheese and garlic sauce Served with freshly bake French baguette and pilaff rice

34 Salmon en croute £15.95

Filet of salmon with spinach and cream cheese wrapped in puff pastry and served with creamy parsley sauce, Parmentier potato and vegetables

Meat Main Course

51 Chicken Breast with Parma ham £16.50 Gluten free

Chicken breast stuffed with gorgonzola, and wrapped in Parma ham Served with Thyme sauce Parmentier potato and vegetables

52 Confit of Duck £16.95 Gluten free

A slightly salted duck cooked in its own fat and served with a port sauce Served with Parmentier potato and vegetables

53 Pork Schnitzel £16.50

Thin pork medallions in bread crumb pan fried with a light sage Gravy Served with Parmentier potato and vegetables

54 Noisette of Lamb with pink Berry £17.95 Gluten free

Roasted lamb noisette cooked pink, served a pink berry sauce, Parmentier potato and vegetables

55 Escalope of veal a la crème £16.95 Gluten free

Thin Escalope of veal pan fried with a creamy vermouth sauce served with Parmentier potato and vegetables

56 Sirloin pepper steak £18.95 Gluten free

Sirloin steak grilled and served a green peppercorn sauce Served with Parmentier potato and vegetables

57 Venison grand Veneur £18.95 GF

Loin of Venison pan roasted and served with a light peppery sauce finished with red currant Jelly Served with Parmentier potato and vegetables

60 Roast available on Sundays' lunches, changes weekly please ask.

Side Order

91 Mixed leave salad Gluten free

£3.50

92 Freshly baked French baguette (Whole)

£3.50

Dessert

Individual desserts of the day at £4.75 please ask when you call

Lemon drizzle cake

Light sponge with layers of tangy lemon cream served with an orange sauce

Whole cake (8inches 8/10 portion) £32.00

Summer Pudding served with red fruit couli

Ingredients: Brioche, Mixed red Berries, Plums, Sugar, Gelatine

Whole cake (8/10 portion) £32.00

Chocolate Gateau

White & Dark chocolate mousse in layers of Chocolate sponge flavoured with rum

Whole cake (8inches 8/10 portion) £32.00

Blackcurrant délice

Whole cake (8inches 8/10 portion) £32.00

Cheese cake choose from Passion Fruit, lemon, or Lime

Whole cake (8inches 8/10 portion) £32.00

Iced nougat Glacé Gluten free

Whole Log (5/6 portions) £18.00

A light iced creamy Nougat flavoured with caramelised almonds served with red fruit coulis

Tarts

French Apple tart

Whole tarts: 6/8 portion (9.5 inches): £24.00, 8/10 portion (11inches): £32.00

Pear and almond tart

Whole tarts: 6/8 portion (9.5 inches): £24.00, 8/10 portion (11inches): £32.00

Lemon tart

Whole tarts: 6/8 portion (9.5 inches): £24.00, 8/10 portion (11inches): £32.00

Apricot and almond tart

Whole tarts: 6/8 portion (9.5 inches): £24.00, 8/10 portion (11inches): £32.00

FOOD ALLERGIES and INTOLERANCES Please speak to Debbie or Antoine about the ingredients in your meal, when making your order. Thank you.