

# FOOD FROM OUR CHEFFES

## QUICHES

**QUICHE LORRAINE** (bacon & nutmeg) – small/large £18/£24  
Instructions: re-heat 10 minutes at 180° in the oven

**BUTTERNUT, HONEY & GOAT CHEESE QUICHE** – small/large £18/£24  
Instructions: re-heat 10 minutes at 180° in the oven

## COOKED MEALS

**BEEF BOURGUIGNON & RICE** (with onions & cloves) - /portion £16  
Microwave instructions:

- Pierce the rice bag and cook for 2 minutes at 750W
- Empty the beef bag into a plate and cook for 3 minutes at 750W

**or**

Sauce pan instructions: Empty both bags into a sauce pan and cook for 4 minutes on medium heat while gently stirring

**TARTIFLETTE** (Potato, bacon, onion & reblochon gratin) - /650g portion £15  
Intructions: cook in its tray for 20 minutes at 200° in the oven

## PASTRIES

**LEMON MERINGUE TART** - /unit £4.50

**CHOCOLATE & HAZELNUTS BROWNIE** - /slice £3.50

**MADELEINE** - /pack of 6 £6

**CROISSANT** – (available on Friday, Saturday & Sunday only) - /unit £2