



Café Rennie

Plat du Jour

PAY ATTENTION! CHOOSE ONE DISH FROM EACH COURSE

To Begin...

Pate du Jour

Smooth Chicken Liver Pate with French Bread & Plum Chutney

Tarte du Onions et Jambon

Caramalised Onions with Shredded Ham & Roquefort Cheese in a Pastry Case
(*Vegetarian without the Ham*)

In The Middle...

Confit de Canard et Sauce Orange et Cassoulet

Slow Cooked Duck Leg presented with a Rich Sauce with Puy Lentils & Panchetta

Soufflé aux Légume et Fromage

Twice Cooked Vegetables & Cheese Soufflé served with Vegetarian Cassoulet (*Bean Stew*)

Plates de Légumes et pommes du Tare

At The End...

Tarte au Citron & Champagne Sorbet

Lemon Tart & Champagne Sorbet

Mont Blanc Gateau

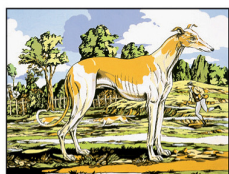
Chocolate & Vanilla Mousse with Profiterole & Salted Caramel Sauce

Mixed Ice Cream

To Finish...

Coffee or Tea & After Dinner Mints

THE
GREYHOUND



COACHING INN