

Desserts All at £5.50

Praline crème brulee
Glazed cherry bakewell tart, morello cherry ice cream
Lemon possett with lavender & honey scented cream
Hot chocolate fondant with vanilla ice cream
(please allow 10 min cooking time)
Cheeseboard with homemade chutney & crackers £6.50

Coupes All at £4.95

Knickerbocker glory
Peach melba trifle
Agen prune & Armagnac ice cream

Crêpes All at £4.75

Classic suzette
Hot cherries & pistachio nuts
Apple & chantilly cream

Coffee & Teas

<i>Filter coffee</i>	£1.95
<i>Espresso</i>	£1.95
<i>Double Espresso</i>	£2.20
<i>Cappuccino</i>	£2.20
<i>Café Latte</i>	£2.20
<i>Americano</i>	£2.20
<i>Macchiato</i>	£2.20
<i>Hot Chocolate</i>	£2.50
<i>Liqueur Coffee</i>	£4.50
<i>Breakfast & herbal teas</i>	£1.95

If you require a taxi please ask a member of staff when placing your dessert order

Petit Gourmand
Kenilworth

menu

Tel: 01926 864567 Fax: 01926 864510 email: kenilworth@petit-gourmand.co.uk web: www.petit-gourmand.co.uk

Starters

Seasonal soup du jour V	£3.95
Duck rillettes with spring onion salad & cumberland sauce	£6.25
Pressed ham & parsley terrine with homemade piccalilli salad	£5.95
Creamy garlic mushrooms on toasted onion & poppy seed loaf (V)	£5.65
Sautéed tiger prawns & bamboo shoots with lemon, ginger cream s/m	£6.50/11.50
Goats cheese & spinach risotto with basil oil (V) s/m	£5.95/10.50
Petit Gourmand fishcakes on crushed peas with minted hollandaise s/m	£6.25/11.50
Chilled melon cocktail with sorbet (V)	£4.50

Salads

Free range chicken, apricot, toasted almonds & coronation dressing s/m	£4.95/8.95
Smoked salmon & prawn salad with tomatoes & cocktail sauce s/m	£6.25/10.95
Poached pear, blue cheese & walnuts (V) s/m	£4.95/8.95
Greek salad "onion, tomato, pepper, olives," with feta cheese (V) s/m	£5.50/9.95
Charcutiere salad "cold meats & pickles" s/m	£5.95/10.50

Simply pan-fried At £12.50

Served with frites & mixed salad or seasonal greens

Free range chicken breast escalopes
Fillets of sea bass
Halloumi cheese with sweet-sour peppers (V)
6oz rump of scotch beef
Medallions of pork tenderloin

Your choice of sauces and butters £1.25

Béarnaise sauce. Garlic & herb mayonnaise. Sauce au poivre. Tartare sauce.
Café de paris butter. Garlic, chilli & coriander butter.

Mains

Slow cooked blade of scotch beef bourguignon, creamed horseradish mash	£14.95
Free range chicken breast, chorizo, pimentos, new potatoes & pistou	£13.95
Smoked haddock with welsh rarebit on a tomato salad & chive dressing	£13.95
Leg of lamb & black pudding roulade with spinach & grain mustard potatoes	£16.95
Barbury duck breast with roast butternut squash, smoked bacon & glazed red onion	£14.95
Scotch beef fillet steak with green beans provençal & frites	£21.95
Poached Scottish salmon, creamed leeks & crushed new potato pie	£11.95
Potato gnocchi tossed in pesto cream, red peppers, pak choi & home cured tomatoes (V)	£10.95

Plat du jour

£9.95

Add any starter or dessert £13.95

Tuesday

Herb & citrus crusted pork belly

Wednesday

Seafood cassoulet with aioli

Thursday

Chicken fricassee

Friday

Goujons, frites & tartare sauce

Extras All at £1.95

Homemade frites • Creamed potatoes
Buttered new potato • Mixed leaf salad • Seasonal vegetables
Marinated olives provençal • Bread basket

Please let us know if you suffer from any food allergies or if you have any dietary requirements.
Food may contain nuts or traces thereof.
10% service will be added on parties of 8 or more.