

"CHAVIGNOL" MENU

A La Carte, Chavignol at The Old Mill

To Start.....

A Duo of Hand Dived Scottish Scallops with an Orange and Balsamic Dressing

Grilled Loin of Tuna, Deep Fried Salt Cod, in a Consomme of Chilled Tomato, Infused with Chive Oil

Fillets of Black and Pink Sea Bream, Lyonnaise Potatoes and Ratatouille, Red Wine Sauce

Sauteed Foie Gras on Crushed Peas, with Shipston Duck Rilette and a Prune and Cider Compote

Pigeon Sausage with Haggis, Quails Egg and Girolles, and a "Brown Sauce"

.....To Follow.....

Honey Glazed Pork Confit, Olive Oil Mash with "Pied de Veau", Sage Fritters and Pork Gravy

Pan Fried Fillet of Brill, Pasta Galette, Oysters and Baby Leeks, Glazed with an Orange and Dry Vermouth Sauce

Roasted Venison, Parsnip Puree, and a Game Pastry with Caramelised Red Onion

A Fillet of Salmon, Cured and Grilled, Potato and Crab Cake, Thyme Pastry and a Watercress Sauce

**Roasted Guinea Fowl Breast with a Ballontine of the Leg,
Studded with Truffles and Trompette Mushrooms, Celeriac
Fondant and Spiced Figs**

.....And Finally!

An Assiette of Chavignol Desserts

Chocolate Delice, Banyuls Syrup

Pineapple Tart Tatin, Home Made Treacle Toffee Ice Cream

**Iced Honey and Muesli Parfait, "Eggy" Brioche and a Coffee
Sabayon**

Cheese, Bread and Biscuits "Chavignol"