

KINGS BRASSERIE

Starters

Chef's Freshly made Soup of the Day	£4.50
Caesar Salad served with Shrimps	£6.00
Chicken	£5.50
Traditional	£4.95
Terrine of Pressed Foie Gras, Artichoke & Maize Fed Chicken with an Apple, Onion & Sultana Chutney	£5.50
Baby Queens Scallops on a Slow Roasted Vine Tomato Salad	£5.95
A trio of smoked Salmon, Halibut & Trout With Caviar & Lemon Crème Fraiche	£5.95
Fresh Crab & Ginger Timbale With a Saffron Dressing	£4.95

Fresh Pasta & Risottos

Wild Mushroom or Sweet Pepper Risotto deep fried Root Vegetables, shaved Parmesan & Truffle Oil	£4.50 small	£6.50 large
Prosciutto Tortellini in Passatta	£4.90 small	£7.00 large
Basil flavoured Papadella, Chilli Crab Ragout & Beurre Blanc	£4.90small	£7.10 large

Pie Corner

Prime Steak, Guinness & Stilton	£7.90
Chicken, Leek & Brown Cap Mushrooms	£7.80
Game, Juniper & Caramel Onion with a sage flavoured crust	£8.20

From The Sea

Char grilled Scallops & Mediterranean Prawns In a lime & coriander dressing	£12.00
Pan Fried Sea Bass On a Bed of Julienne Carrot, Leek & Truffle	£13.50
Traditional Poached Cod in Parsley Sauce	£11.50
Roast Salmon with a Herb Crust	£11.00

Straight from the Grill

Noisettes of English Lamb served with Minted Hollandaise, Slow Roasted Vine Plum Tomatoes & Saffron Potatoes	£14.90
Prime Organic Scottish Sirloin Steak With Straw Potatoes, Watercress & Parsley Butter	£14.50
8oz Middle Cut Fillet served with Béarnaise Sauce & Field Mushrooms	£15.00
Spatchcock Poussin Seasoned with Garlic & Tarragon	£7.90
Jumbo Lincolnshire Sausages On a bed of olive oil Mash & smothered with Grilled Onions	£8.00
Calves Liver & Smoked Bacon In a Citrus & Sage Dressing	£12.50

Health Eating Options

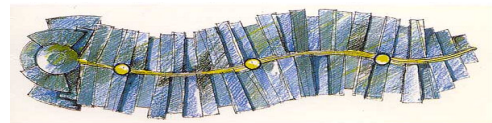
Warm Norfolk Asparagus Salad and a Poached Egg in a Light Herb Dressing	£6.50
Stir fried strips of Root Vegetables & Bean Sprouts Served with Pak Choi in Sesame Oil	£6.90
Char grilled Supreme of Organic Chicken	£7.90
Balsamic Soaked Med Vegetable Gateau	£5.95

Side Orders

all @ £2.50

Chelsea Chips	Broccoli
Lyonnaise Potatoes	Buttered Leaf Spinach
Baby New Potatoes	Glazed Baby Carrots
Mashed Potato	French Beans

Mixed Salad	Green Salad	Tomato Salad
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Don't forget to ask about our mouth-watering desserts that are all freshly made on the premises by our talented Head Pastry Chef Paul Blackman and his team.

The Chairman's Wine Selection.

Chelsea Village have imported their own French wines. Working closely with a dedicated band of growers in France to ensure the quality and consistency of these wines, we are proud to offer them under the Chelsea Village label

<u>White Wine</u>	<u>Red Wine</u>	<u>Champagne</u>
Pouilly Fume £25.00 Domaine des Bertiers	Fleurie £18.50 Domaine du Chapitre	Champagne Lechere NV £38.00 Brut
Chablis £22.50 Philippe Testut	Chateauf-neuf-du-Pape £32.50 Domaine de la Croze	Champagne Lechere NV £48.00 Brut Rose

"If there is something else you prefer that is not on the menu, please let us know and we will try to oblige".