

"I am often asked what a Brasserie Blanc really is. For sure it's not a place for refined haute cuisine, hushed tones and formal three course meals; come and visit me at Le Manoir if that is what you want, although even at Le Manoir I hope you will find us informal and very welcoming. Rather, Brasserie Blanc is a place for relaxed enjoyment where I can offer you simple, high quality food that comes as close as possible to the meals that my mother prepared for me at home in Besançon and at a price that encourages you to visit us regularly.

The real origins of French brasseries are lost in time and probably in several litres of beer but nowadays in France they are the bastions of good eating and drinking, locally and informally. I want my Brasserie Blancs to be a central part of the local community where you can have fun and enjoy particularly good food. So sit back and relax."



BRASSERIE BLANC

Real French food close to home

Winter Menu

THOUGHT FOR FOOD
"How can you govern a country which has 246 varieties of cheese?"
Général Charles De Gaulle 1890 - 1970
"Ice-cream is exquisite. What a pity it isn't illegal."
François-Marie Voltaire 1694 - 1778

APERITIF

Saffron garlic mayonnaise, olive paste tapenade, virgin olive oil, sourdough bread £2.50

THE SELECTION BOARD

Gravadlax, chicken liver parfait, soured herring salad, saucisson, celeriac mustard mayonnaise, dill cucumbers, carrot vinaigrette £9.80
(shared starter for two or main course for one)

STARTERS

HORS D'OEUVRES

Parsnip soup, honey and lemon £4.95
Soupe aux panais et au miel

Truffle flavoured chicken liver parfait £6.70
Parfait de foies de volaille

Burgundian snails in garlic herb butter £6.95
Escargots Bourguignons

Crispy St Loup goat's cheese parcel, tomato chutney £6.95
Bourse de St Loup

Muscat pumpkin and Kirsch risotto £6.25
Risotto au potiron

Loch Duart salmon, dill gravadlax £6.80
Saumon gravadlax

Maman Blanc's miscellany of salads £5.90
Dill cucumbers, Jerusalem artichoke, apple and walnut, balsamic beetroot, carrots vinaigrette, celeriac mustard mayonnaise

Maroilles cheese soufflé, pear and walnut £6.80
Soufflé au Maroilles

Steamed Loch Fyne mussels, white wine and cream £5.95
Moules marinières

VEGETABLES & SALADS

LÉGUMES ET SALADES

Chips ~ Steamed new potatoes ~ Smooth mash £2.75

Cauliflower gratin £2.75 ~ Braised beetroot £2.75

French beans £3.50

Green or mixed salad £2.75

Roquette & parmesan salad £3.50

Maman Blanc's miscellany of salads £5.90

MAIN COURSES

PLATS CUISINES

Roast duck breast, roesti potatoes, Armagnac and Agen prune sauce £16.50
Magret de canard à L'Armagnac

Chicken stuffed with ceps and wild mushroom risotto £15.50
Poulet farci aux cèpes

Beef stew slowly cooked in red wine, smooth mash £14.00
Boeuf Bourguignon

Dutch calves liver, smoked bacon, sage and onion smooth mash £15.50
Foie de veau, pommes mousseline

Toulouse sausages, smooth mash, onion gravy £10.50 **JB**
Saucisse de Toulouse, pommes mousseline

Raymond's crab and salmon fishcake, butter sauce £11.00 **JB**
Croquette de saumon et de crabe

Seared haddock fillet, shellfish, creamy white wine sauce £13.50
Filet d'aiglefin aux fruits de mer

Steamed Loch Fyne mussels, white wine and cream, chips £13.00 **JB**
Moules marinières, frites

Pan fried gnocchi, Roquefort sauce, chestnut and Braeburn apple £8.50 **JB**
Gnocchi aux marrons

GRILLS

GRILLADES

Aberdeenshire (9oz) rump steak, chips £14.00
Rumstek de bœuf, frites

Glen Fyne Estate (8oz) sirloin steak, chips £16.50
Entrecôte de boeuf, frites

Glen Fyne Estate (8oz) fillet steak, chips £22.00
Filet de boeuf, frites

Loch Duart salmon fillet, chips £10.50
Filet de saumon, frites

King prawns, garlic mayonnaise £16.50 **JB**
Gambas grillées

New potatoes or mash can substituted for chips

JB The JB Logo denotes our 'Jeune Blanc' range of dishes available as half portions at half price, suitable for 8-12 year old children