

# MOJ - EVENING MENU

## Starters

**Marseille Fish Soup** with garlic croutons, rouille and cheese **£6.95**

**Pan-toasted Goats Cheese** on brioche with red pepper fondant **£6.95**

**Wild Boar Terrine** with homemade mixed fruit chutney and toast **£7.50**

**Creamy Moules Marinière:** Mussels with garlic, shallot and white wine butter and a touch of cream **£7.95**

*All starters are served with bread & butter*

## Mains

**Roasted Lamb Chump Rump** **£17.95**

with gratin daupinois, rosemary & red wine jus and green veg

**Creamy Moules Marinière** **£16.95**

Mussels with garlic, shallot and white wine butter and a touch of cream (large)

**MOJ Cassoulet** **£18.95**

Duck leg confit, pork belly, Toulouse sausage, lamb shoulder & flageolet beans

**Seafood Gratin de Fruits de Mer** **£18.95**

white fish, salmon, king prawn & scallops in a creamy sauce, topped with duchesse potatoes and cheese served with green veg

**Vegetarian Quorn Moussaka** **£16.95**

the classic Greek dish with feta salad

## Desserts

**Profiteroles** **£6.95**

crème mousseline filled profiteroles with dark chocolate, toffee sauce & blackcurrant sorbet

**Raspberry Parfait** **£6.95**

with home-made Bricelets biscuits, fresh raspberries and raspberry coulis

**Prarion** **£6.95**

Blueberry & almond frangipane in a sablée pastry case with crème anglaise

