

# SIT DOWN MEALS

Menu 5 (3 courses)



# ABOUT OUR MENU

Our ingredients have been selected from some of the best local farms, growers and suppliers, helping us celebrate with Peterborough's finest. This includes:

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- 3 Daughters Farm Uffington Stamford
  - The Green backyard
  - Micro beans and vegetables grown chemically free in Peterborough
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Further more, Chef de la Maison only use ingredients which support gut health, enhancing well being. It's important to Chef de la Maison that only pure ingredients are used to create our menus. This means we DO NOT include nasty oils and stabilisers in our foods.

# OUR MENU

Soup of the day  
French bread and butter

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## **Entree choice of:**

Fillet steak cooked over coal fire  
Served over creamy mashed potato,  
Green beans, carrots & au jus

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## **Dessert**

Traditional chocolate fudge cake, served  
warm & extra vanilla ice cream



# WE LOOK FORWARD TO CATERING FOR YOU

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