

BEAUJOLAIS DAY

ENTREE

Creamy Saffron Mussel Soup served with a Hot Baguette for dipping.
Croque Monsieur – Toasted Ham and Cheese Toastie with a Bechamel Sauce.
Chicken, Pork and Mushroom Pate, Red Onion Chutney and Romana Bread.
Ratatouille Risotto Twist with Olives, Capers, Pine Nuts and Capers. (V, Ve, GF)
Quiche Au Fromage – Three Cheese Quiche with Red Onion Chutney and Watercress.

MAIN COURSE

Baked Halibut, Landaise Potatoes and Café de Paris Butter.
*Le Poulet a la Biere – Chicken, Mushroom, Bacon and Herbs in a rich Beer Sauce,
served with Clotted Cream Mash.*
Rack of Lamb, Fondant Potato, Tian Provencal, Red Wine Jus.
Mushroom Bourguignon served with Sweet Potato Mash.
*Duck and Smoked Bacon Cassoulet with Cannellini Beans and Mini Fondant
Potatoes.*

DESSERT

Vanilla Slice topped with a Mixed Berry Compote
Apple Tarte Tatin simply served with Vanilla Ice Cream
Dark Chocolate Mousse and Homemade Shortbread (V, Ve, GF)
Plum Clafoutis with Crème Anglaise.
Cheese Board (£4 Supp)

3 COURSES
£49 PER PERSON

INCLUDES LIVE MUSIC