

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 Provençal, 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