



BEAUJOLAIS DAY

Thursday 20th November

To Start

French Onion Soup, Gruyere Cheese, Garlic and Thyme Croutons.

Moules a la Normande, Smoked Bacon and Cider Sauce, Chargrilled Sourdough.

Duck Liver Parfait with Blackberry Ketchup and Sourdough Crostini.

Mains

Braised Beef Cheek, White Truffle & Gruyere Mashed Potatoes, Bourguignon Sauce.

Halibut en Papillote, Shrimp Bisque, Grilled Asparagus, Maple-roasted Chantennay Carrots.

Ballotine de Poulet, Apricot & Chestnut Stuffing, Butternut Squash & Sage Puree, Fondant Potato & Masala Sauce.

Herb & Dijon Crusted Rack of Lamb, Boulangere Potatoes, Crushed Mint Petit Pois & Malbec Sauce.

Beetroot & Red Onion Tart Tatin, Whipped Goat's Cheese, Rocket & Radish Salad with a Honey Truffle Dressing.

Dessert

Salted Chocolate Delice, Espresso Mousse and Rum Creme Fraiche.

Apple Tart Tatin, Vanilla Chantilly, Spiced Caramel, Hazelnut Praline.

Creme Brulee Cheesecake, Passionfruit Coulis and Creme Anglais.

£48 per person

Complimentary glass of Beaujolais or Prosecco on arrival.

Live Music