

Beaujolais Day - Thursday 21st November 2019

Glass of Beaujolais Nouveau or Prosecco on arrival

Canapés

Croque Monsieur, Comte Shortbread, Gourgerés, Foie gras cone, smoked salmon cone.

Starters

Classic French onion soup, sourdough toast, 24-month aged Comté cheese

Chicken and Duck Pate served with toasted brioche, piccalilli, red onion marmalade

Coquilles St. Jacques served in shell with a vermouth sauce

Moules marinière with crusty baguette

Tomato tartare (vegan)

Ratatouille confit byaldi (vegan)

Mains

Steak 'au poivre', green pepper corn and brandy sauce, Triple Cooked chips, watercress

Sole Veronique, Rolled fillets of sole cooked in white wine veloute with green grapes, finished with lemon zest and served with buttered new potatoes

Boeuf Bourguignon with buttery mash and roasted vegetables

Roast breast of duck, dauphinoise potatoes, French beans & red wine sauce

Mushroom pithivier and vegan roasted jus, roast carrots, parsnips and potatoes (vegan)

Desserts

Crème brulee

Glazed tarte au citron, raspberry sorbet

Coconut and Mango Panacotta (vegan)

Tarte Tatin served with Creme Chantilly or Madagascan vanilla ice cream

Pistachio soufflé with a dark chocolate lining, served with Madagascan vanilla ice cream

Selection of 5 French cheeses with savoury biscuits, quince, apple caviar, red onion & fig jam, grapes (£5 supplement)

Coffee/Tea and Petit Fours

Palet Breton, Macarons, dark chocolate Ganache, langue de chat biscuits

£25