



restaurant

French Nights

Thursday 21st, Friday 22nd & Saturday 23rd November

Soupe a l'Oignon

Onion soup served with a cheese crouton

Camembert au Four

Baked camembert with honey, garlic and thyme

Moules Marinere

Fresh mussels cooked in onion, garlic, wine, cream and parsley



Boeuf a la Bourguignon

Diced beef braised with baby onions, red wine, bacon, mushrooms and thyme

Plie Meuniere

Plaice fillets pan fried in lemon and parsley butter

Canard a l'Orange

Duck breast with Cointreau and orange sauce

Morue du Matin

Roasted cod loin topped with a creamy mornay sauce

All served with Dauphinoise Potatoes and Ratatouille



Mousse a la Chocolat et Cointreau

Chocolate and Cointreau Mousse

Tart au Citron

Lemon tart served with crème fraiche

Plateau de Fromages - Brie, Roquefort and Reblochon

3 Courses £30

£5 per person non refundable deposit required on booking.