



restaurant

French Nights

Thursday 20th, Friday 21st & Saturday 22nd November

Soupe a l'Oignon

Onion soup served with a cheese crouton

Mousse de Foies de Volaille

Chicken Liver Pate served with melba toast & salad garnish

Moules Mariniere

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



Boeuf a la Bourguignon

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

Plaice Veronique

Plaice fillets with a white wine, grape, cream and tarragon sauce

Canard a l'Orange

Duck breast with Cointreau and orange sauce

Porc de Normandie

Pork loin steak with an apple, cider and French mustard sauce

All served with Dauphinoise Potatoes and Ratatouille



Mousse a la Chocolat et Cointreau

Chocolate and Cointreau Mousse

Clafoutis aux Cerises

Cherries baked in a whisked batter, served with pouring cream

Plateau de Fromages

Brie, Roquefort and Reblochon

3 Courses £32

A non refundable £5 deposit per person is required on booking