

tides
restaurant

French Nights

Thursday 19th, Friday 20th & Saturday 21st November

Soupe a l'Oignon
Onion soup served with a cheese crouton

Camembert au Four
Baked camembert with honey, garlic and thyme

Rillettes de Saumon
Poached salmon and smoked salmon, bound together with herbs, served with toast and salad

Boeuf a la Bourguignon
Diced beef braised with baby onions, red wine, bacon, mushrooms and thyme

Moules a la Provencale
Mussels steamed in onion, tomatoes, white wine and herbs, served with French fries and baguette

Confit de Canard
Slow cooked duck leg with lentils and redcurrant jus

Porc Cassoulet
A rich stew of slow cooked pork belly, Toulouse sausages, bacon and haricot beans

All served with Dauphinoise Potatoes and Ratatouille (except mussels)

Crème Brulee Chocolat
Chocolate crème brulee

Tarte aux Pommes Tartin
Apple tart served warm with crème fraiche

Plateau de Fromages
Brie, Roquefort and Reblochon

3 Courses £34

£5 per person non refundable deposit is required on booking