

Classic French Evening

Thursday 17th October 19



STARTERS

French onion soup, gruyère croûte Confit rabbit, lemon & thyme terrine, garlic broad bean & sourdough toast Moules marinière, white wine, cream & parsley



MAINS

Poached chicken ballotine with a fricassee of wild mushroom & lardons
Bouillabaisse, rouille, braised fennel, sourdough
Roasted butternut squash, caramelised onion & roquefort galette
Braised blade of beef, bourguignon sauce, dauphinoise potato



DESSERTS

Cinnamon crusted brioche French toast, honey roasted fig, candied walnut
White chocolate & blackberry mille feuille, lemon sorbet
Selection of french cheese & biscuits





Tea & Coffee included 3 Courses £16.95









