



French Cuisine Night

French Onion Soup

Caramelised onion, fresh garlic, in a white wine and beef stock with cheesy croutons and slices of cheese and onion bloomer

Baked Camembert

Served with slices of toasted baguette

Chicken Liver Parfait

served with dressed side salad, red onion chutney and melba toast

Moules Mariniere *(£3 supplement)*

Steamed mussels in a creamy garlic and white wine sauce, served with a crusty roll

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## Beef Bourguignon

Chunks of braising steak and diced bacon in a red wine, tomato, thyme and onion gravy served with herby crushed new potatoes and tender stem broccoli

## Coq au Vin

Traditional French casserole of sliced chicken breasts, shallots, smoked bacon and chestnut mushrooms in a brandy and red wine sauce served with root vegetable mash and asparagus

## Niçoise Salad

Tuna steak and baby gem lettuce salad, with baby potatoes, green beans, cherry tomatoes and boiled egg with a lemon dressing

## Pistou Linguine

Linguine pasta in a creamy herb sauce served with garlic bread

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Tarte Tatin

Puff pastry base with a caramel apple filling, served with vanilla ice cream

Chocolate Banana Crepes

Crepes coated in a chocolate sauce with sliced banana and chocolate ice cream

Crème Brulee

A set sweet custard with fresh vanilla under a crispy sugar topping

Fresh Raspberries and Champagne Sorbet

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## Tea or Coffee with French Almond Macarons

Two Courses 20.00

Three Courses 25.00