



Beaujolais Day Menu

Selection of Bread Rolls & Salted Butter

LES ENTREES

White Onion & Cannellini Bean Soup (G, D, V, VE)
Parmesan & Truffle Crumb

Severn & Wye Smoked Salmon
Horseradish Cream, Lemon, Soda Bread & Local Butter

Puy Lentil & Feta Salad (G, D, V, VE)
Roasted Butternut Squash, Wild Mushrooms, Truffle Cream

PLATES PRINCIPAUX

Slow Cooked Lamb Shank (G)
Gratin Potatoes, Red Wine Jus Roasted Root Vegetables

Wild Mushroom Risotto (G, V, VE)
Truffle Oil, Parmesan Shard

LES DESSERTS

Coffee & Chocolate Opera (V)
Café Crème, Salted Caramel Coulis, Chocolate Soil

Selection of French Artisan Cheeses
Orchard Fruit Chutney, Crackers, Grapes

Raspberry Frangipane Tart (G, D, V, VE)
Raspberry Compote