



# 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 Mushrooms Ravioli Risotto** (V)  
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