



Beaujolais Day Menu

Selection of Bread Rolls & Salted Butter

LES ENTREES

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

Parmesan & Truffle Crumb

Duck Liver & Port Parfait

Caramelised Apple & Shallot Chutney Pickled Winter Vegetables, Brioche

Severn & Wye Smoked Salmon

Horseradish Cream, Lemon, Soda Bread & Local Butter

PLATES PRINCIPAUX

Pan Fried Beef Fillet Medallions (G)

Gratin Potatoes, Sauteed Wild Mushrooms, Green Beans, Red Wine & Thyme Jus

**Butternut Squash, Swiss Chard, Chanterelle &
Goats Cheese Pithivier** (V)

Roasted New Potatoes, Truffle Cream

Pan Roasted Wild Bass Fillet (G)

Pomme Puree, Sauteed Winter Greens, Brown Shrimp & Chive Beurre Blanc

LES DESSERTS

Coffee & Chocolate Opera (V)

Café Crème, Salted Caramel Coulis, Chocolate Soil

Selection of French Artisan Cheese

Orchard Fruit Chutney, Crackers, Grapes

Black Cherry & White Chocolate Cheesecake (V)

Pistachio, White Chocolate Coulis, Cherry Compote