



BEAUJOLAIS DAY MENU

LES ENTREES

French Onion Soup

Gruyere Crouton

Smoked, Cured & Confit of Salmon

Whole Grain Mustard Dressing, Blinis

PLATS PRINCIPAUX

Marinated Rump of Lamb

Gratin Potatoes, Fine Beans, Rosemary Jus

Red Onion Tart Tatin

Goat's Cheese, Wild Roquette

All Main Courses Served Roasted Seasonal Root Vegetables

LES DESSERTS

Chocolate Delice,

Pear Coulis, Vanilla Mascarpone

Selection of French Artisan Cheeses

Orchard Fruit Chutney, Crackers and Grapes

All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items.

