

BEAUJOLAIS DAY

LES ENTREES

French Onion Soup

Gruyere Crouton

Smoked, Cured & Confit of Salmon

Whole Grain Mustard Dressing, Blinis

Chicken Liver Parfait

Red Onion Marmalade, Toasted Brioche

PLATS PRINCIPAUX

Pan Grilled Sirloin of Welsh Beef

Gratin Potatoes, Roasted Shallots, Sautéed Spinach, Wild Mushroom Jus

Roasted Fillet of Cod

Saffron Fondant, Fine Beans, Sauce De Jacqueline

Red Onion Tart Tatin

Goat's Cheese, Wild Roquette

All Main Courses Served Roasted Seasonal Root Vegetables

LES DESSERTS

Classic Tarte au Citron

Raspberry Coulis, Champagne Sorbet

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.

