

BEAUJOLAIS DAY

LES ENTREES

French Onion Soup

Toasted Gruyere Crouton

Severn & Wye Smoked Salmon (G)

Horseradish Crème, Pickled Shallots, Lemon

Duck & Chicken Terrine

Plum & Ginger Chutney, Toasted Artisan Bread

PLATS PRINCIPAUX

Grilled Rose dew Farm Sirloin of Beef

Gratin Potatoes, Sautéed Wild Mushrooms, Red Wine & Thyme Jus

Roasted Fillet of Cod

Saffron Mash, Samphire, Jacquelin Sauce

Wild Mushroom Ravioli (V)

Sautéed Wild Mushrooms & Tarragon Beurre Blanc

All Main Courses Served Roasted Seasonal Root Vegetables

LES DESSERTS

Classic Vanilla Crème Brulé

Welsh Cakes

Gateau Opera

Coffee Anglaise, Chantilly Cream

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.

