



Evening of French Cuisine

7pm 27th April - £19.95

Booking and Pre-Order Essential.

To Start

-Classic French Onion Soup

- Topped with Gruyere Cheese on Toast -

-Warm Comice Pear and Toasted Walnut Salad

- with Rocket and Roquefort Dressing -

Coquilles St. Jacques

- Fresh Scallops in a Creamy White Wine Sauce with Dill and Parsley topped with a Cheese and Parsley Breadcrumb-

Main Course

Confit De Canard

- Confit Free Range Duck Leg with Puy Lentils, Shiraz Jus and Buttered Miniature Vegetables -

Entrecote Diane

- Thinly Cut Juicy and Tender Rib Steak Pan Fried with a Delicious Diane Sauce made in the same pan. Accompanied with Dauphinois Potatoes, French Beans and Glazed Shallots -

Pan Fried Sea Bass Fillet

- Pommes Anna, Roasted Cherry Tomatoes, Lemon and Chervil Beurre Blanc -

Dessert

***Dark Chocolate Bavaois**

- with Cassis Soaked Berries and Crème Chantilly -

Apple Tarte Finé

- with Calvados Ice Cream -

Cheeseboard

- Selection of French Cheeses with Dates, Figs, Grapes, Walnuts and French Baguette -