



French Night

Saturday 11th September 2021

6.30pm for 7.00pm

*Join us for a delicious 3 course dinner
With a little Ooh La La!*



Menu to follow...

£21.00 per person



*Please book your table
With Sharon or Mike
Thank you.*





French Night Menu

Saturday 11th September 2021

Soupe a L'oignon française

Home made Classic French Onion Soup with sourdough crouton & melted Cheese

Rillettes De Canard

Home made confit cooked duck rillettes served with toasted Sourdough, Cornichons & baby pickled onions

Les Escargots au Beurre d'ail

6 snails in garlic butter & parsley

Fritto De Chevre

Deep fried Goats cheese on a rainbow beetroot salad served with balsamic reduction

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Boeuf Bourguignon

Slow cooked beef in red wine with baby onions & bacon lardons
Served with creamed potatoes

Saumon En croute

Fillet of salmon & baby spinach wrapped in a light filo pastry
Served with a mussel & saffron beurre blanc

Poitrine de Porc avec boudin Noir

Honey braised pork belly with black pudding, dauphinoise potatoes & pan juices

Gateau de Champignons

Wild mushroom & spinach pancake with gruyere cheese (v)

Avec Legumes du jour

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Tart Tatin

Home made caramelised Apple Tart served with chantilly cream & apple crisps

Mocha Pots de Crème

Chocolate & coffee pot served with home made apricot brandy ice cream & chocolate shavings



Crepes Suzette a La coïntreau

Home made pancakes with an orange, coïntreau & butter sauce served with vanilla pod ice cream

Le Selection des Fromages Français

Selection of 2 French cheeses served with water biscuits

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£21.00 per person

