

BEAUJOLAIS NOUVEAU MENU

From Thursday 16st November till Friday 24th November 2017

Lunch & Dinner £22.95

French Onion Soup Can be GF

The best of soup served with garlic crouton and cheese.

or

Salade Niçoise GF

Little Gem, tomato, peppers, French beans, boiled egg, tuna, onion, anchovy & black olives

or

Quiche Lorraine

Cheese, ham, bacon and onion tart served piping hot

or

Pork Rilette Can be GF

Antoine's pork pate served with toasted Baguette and Gerkins

or

Cassolette de Foie Volaille GF

Diced chicken liver sautéed with garlic onion and parsley, finished with a hint of red wine vinegar served piping hot

Main Course

Boeuf Bourguignon GF

Diced beef marinated in red wine and herbs slowly cooked and served with baby onions, carrots and pilaf rice.

or

Lamb Chops Basquaise GF

Boneless lamb chop grilled with rosemary and garlic served with a light gravy and a piperade (onion and pepper stewed)

or

Filet of Sole Normandy Can be GF

Filet of sole poached and served with a creamy mussel and prawn sauce finished with parsley, and fleurons

or

Lapin a la Dijonaise GF

Rabbit stewed and served with a mustard sauce

or

Chicken Ballotine GF

Chicken Breast filled with a mushroom and bacon stuffing, braised and served with mushroom, white wine and gravy sauce

Dessert

Bourdin Normandy

Rustic apple tart, short crust pastry topped with apple, sprinkled with brown sugar and served with crème fraiche

or

Opera

Classic French gateau, layers of almonds sponge with coffee, and chocolate filling

or

Soup de Fruit au Beaujolais can be GF

Peach, pear, figs, and strawberries cooked and marinated in Beaujolais wine served cold with a Biscuit de Savoie

or

Crème Caramel GF

Crème caramel flavoured with Vanilla

or

Cheese Platter (£2.00 supplement) can be GF

a selection of French cheeses served with biscuit or bread

Add a scoop of Ice cream for £1.50