

French Evening
Wednesday 11th, Thursday 12th & Friday 13th August 2010

Bouillabaisse

Traditional French Fish Soup
With aioli gruyere & croutons

Black Pudding & Bacon Tart

With an apple & meaux mustard sauce

Crispy Fried Frogs Legs

Cooked in bread crumbs & flavoured with lemon & parsley

Caramelised Shallot, Egg & Cantal Tart

With confit baby plum tomatoes

Moules Mariniers

With white wine, shallots, garlic & chopped parsley



Boeuf Bourguignon

Shin of beef slow cooked with red wine, baby onions, button mushrooms & smoked bacon,
pommes puree

16oz Cote De Boeuf

roast tomatoes & béarnaise sauce (£5.00 supplement)

Roast Quail & Partridge

Savoy cabbage, bacon lardoons, puy lentils & black pudding

Fillets of Lemon Sole

Pike mousse, scallops, caviar & lemon cream sauce

Baked Fourme D'Ambert Cheese Souffle

With a walnut crispy leek & watercress salad, sherry vinegar dressing



Selection of French Cheese

Chutney, apricots & biscuits

Apple Tarte Tatin

Vanilla ice cream

Warm Cherry Clafoutis

Glazed Vanilla Crème Brulee

Homemade biscuits

£21.95