



Beaujolais Nouveau

Thursday 18th - Saturday 20th November 2010

Moules Mariniere

Mussels Cooked Traditionally with Cream, Garlic & White Wine

Salade Poulet en Croûte

Chicken & Avocado Salad with Garlic Mayonnaise On a Garlic & Basil Crouton

Cassoulet

Slow Braised, Toulouse Sausage, Confit Duck & Haricot Beans

Soupe À L' Oignon

Classic French Onion Soup with a Cheese Crouton

Bœuf Bourguignon

Tender collops of Beef cooked in a rich Burgundy Wine Sauce.

Poulet Enveloppé par Lard avec la Sauce aux Champignons Sauvage

Bacon Wrapped Chicken Served with wild Mushroom Sauce

Saumon Au Poivre

Grilled Pepperd Salmon with Creamed Leeks

Medallions de filet de Porc

Pan Seared Pork Loin with Saute Onions, Mushrooms & Finished With Tomato Red Wine & Thyme

Ratatouille (v)

Topped with Seared Goats Cheese

Crème Brûlée

Cold Set Vanilla Custard with Caramelised Sugar Topping

Crepes

Served with Warm Chocolate Sauce & Vanilla Ice Cream

Tarte au Poive Bordelou

Warm Pear & Frangipan Sponge Tart

Fromage

Selection of French Cheese & Biscuits

Café

‘Complimentary bottle of Beaujolais per two persons’

£22.95pp