



Classic French Cuisine

Thursday 6th February 2020

Lunch Menu

3 courses £23.50 per head

Starters

Assiette Viande

A selection of fine cured meats

Moules Marinière

served with crusty bread to dip

Croute au Pot

Beef Consommé served with turned vegetables and a cube of beef finished with flute of bread

Mains

Sole Colbert

Filletts of dover sole lightly bread crumbed and deep fried, garnished with parsley butter, deep fried parsley and a piece of lemon

Daube de Boeuf

Pommes puree "Arlie"

A classic Provençal stew with generous cubes of beef served in wine with vegetables, garlic and French herbs and a garlic mash puree

Pousson en Spatchcock "Robert"

Pommes gratin dauphinoise

Small spring chickens finished with a brown mustard sauce with onions and white wine, simmered in a basic demi-glace and served with slices of potatoes in a creamy cheese sauce

Vegetarian option

Champignon en croute

A "beef" wellington style dish with mushrooms encased in a puff pastry and served with a madeira sauce

All main courses are served with "Panaché de legumes"

Desserts

Tart au Pommes a la Française Pernod Glace

French apple tart served warm with a Pernod ice cream

Gateaux de fromage Bleuet

Blueberry cheesecake served with Chantilly cream

Finished with tea and coffee