

A Taste of *France*

FRENCH WEEK MENU

Hors D Oeuvres

Soupe à l'oignon

Slowly cooked, caramelised onions in broth laced with white wine & Cognac complete with crunchy croutons topped with melted cheese 5.95

Moules à la Crème

Local mussels steamed with white wine, garlic & herbs finished with cream & served with crusty bread 7.50

Pate de Campagne

Smooth duck liver & Cointreau pate from the Morvan region of France served with toast & tangy homemade chutney 6.95

Plat Principal

Boeuf Bourguignon

Hearty stew of beef, slowly braised in red wine with bacon lardons, mushrooms & herbs served with creamy mash 15.95

Truite a l'Armandes

Pan fried Rainbow trout with toasted almonds, spring onions & lemon served with buttered new potatoes 14.95

Cassoulet de Legumes

Stew of white beans, seasonal winter vegetables & aromatic herbs 11.95

Coq au Vin

Classic dish from Burgundy, chicken marinated & cooked in a rich red wine sauce with mushrooms & root vegetables served with creamy mash 13.95

Dessert 6.50

Creme Brulee

Decadent vanilla rich custard with caramelised sugar crust

Troi Sorbets

Refreshing & light lemon, mango & raspberry sorbet served with crunchy wafers

Tarte aux Pommes

Light flaky pastry filled with apples & served with vanilla ice cream

Fromage

French Brie, biscuits, chutney, celery & grapes

