

Beaujolais Day Menu

Entree

Blinis
Smoked Salmon
Salt Beef
Boursin and cracked Black pepper cucumber

*£49 per person
including a glass of Beaujolais*

Main

Chicken Chasseur.

A hearty chicken stew cooked slowly with mushroom and white wine. Served with mountains of mash and french beans.

Boeuf Bourguignon.

Tender chunks of beef, onion, mushroom, carrot, cognac and red wine. This dish is truly a labour of love cooked slowly on a low heat served with mash or roast potatoes and french beans.

Wild Mushroom Rissotto.

Served with a peppery Rocket Parmassan and balsamic salad.

Fishermen's Catch.

8oz salmon fillet served with crushed new potatoes, summer berry salsa, asparagus & crab meat all drizzled with lemon grass sauce.

Dessert

Cariad
Ice cream
Plateau à fromage

Etc...
dining & cocktails