

# French Dinner Menu

*Choice of 3 courses – Prices may vary*

## Starters:

Classic French Onion Soup, served with Croutons and Gruyere Cheese

Homemade Chicken Liver Pate, served with Crostini and selection of pickled Vegetables

Savoury Choux buns, filled with Salmon and Cream Cheese Mousse

Black Olive and Sundried Tomato Bruschetta

## Main Courses:

Slow Braised Beef Cheeks, with Cauliflower Puree, Fondant Potato, Baby Vegetables and Port Jus

Pan Roasted Cannon of Lamb, with Minted Pea Puree, Mushrooms and Lamb Sauce

Pan Fried Fillet of Sea Bass, served with Sweet Potato Croquette, Tenderstem Broccoli and Tarragon Beurre Blanc

Wild Mushrooms Risotto, served with Truffle Oil

Roast Vegetable Cassoulet

## Dessert:

Apple Cider Tarte Tatin, served with Chantilly Cream and Salted Toffee Sauce

Warm Chocolate Brownie, served with Berry Coulis and Orange Chantilly Cream

Crème Brûlée, served with Rhubarb Compote and Honeycomb