



FRENCH THEMED EVENING



Hors D'Oeuvres

Mushroom and Camembert mil feuille
Terrine de fillet de sole
French Onion Soup with gruyer croutons
Mousse de foie de volaille

Plat Principal

Crepe Parisienne
Classic Coq au Vin
Beuf Bourguignon
Escalope Du Salmon en papillote
Grilled Plaice served with Cafe de Paris butter

all main courses served with dauphinoise gratin, red cabbage, broccoli & carrots

Les Desserts

Glazed apple tarte tatin served with Chantilly creme
Classic Vanilla Crème Brulee
Fraises au chocolat Blanc et Mascarpone
Tarte au citron served with orange creme fraiche

3 courses £17.95 per person

With live music!!

Tuesday 10th August

From 7.30pm onwards