

Le Souper Français

Wednesday 11th November
Arrive from 5:30pm / Food service starts 6:45pm
5 course tasting menu / £59pp

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WELCOME DRINK | KIR CLASSIQUE

The original French Kir cocktail

Dry white Burgundy, creme de cassis

COURSE ONE | AMUSE-BOUCHE

Warm comté gougères

Delicate French cheese choux puffs, whipped cultured butter.

COURSE TWO | ENTRÉE

Chicken liver parfait

Silky chicken liver parfait, melba toast, red onion and port confit, cornichons.

COURSE THREE | POISSON

Cabillaud roti, fondue de poireaux, beurre blanc

Roasted cod loin, melting buttered leeks, white wine beurre blanc, crispy leeks

COURSE FOUR | PLAT PRINCIPAL

Boeuf bourguignon

Slow-braised beef in Burgundy wine, silky pommes purée, glazed baby carrots, pearl onions and lardons.

COURSE FIVE | DESSERT

Tarte tatin

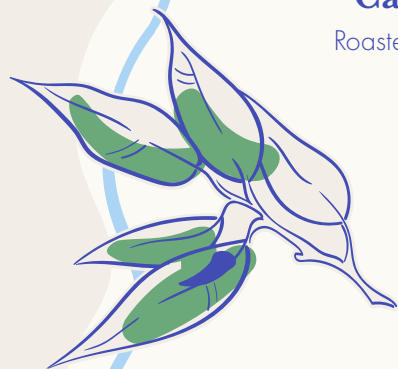
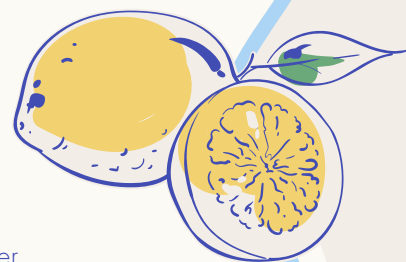
Warm caramelised apple tart, Calvados caramel, vanilla crème fraîche.

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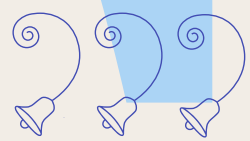
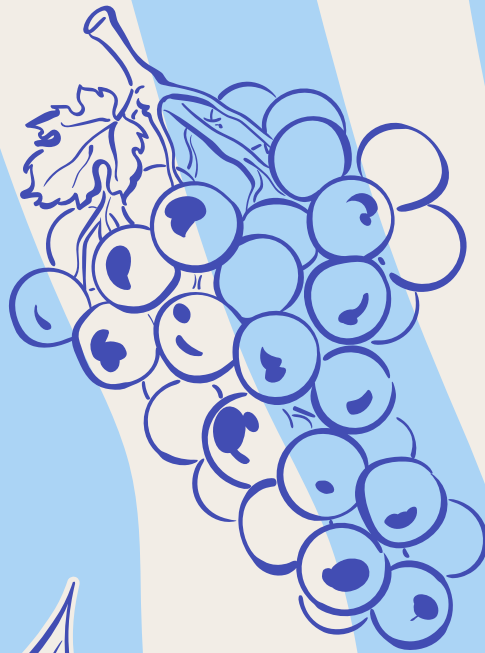
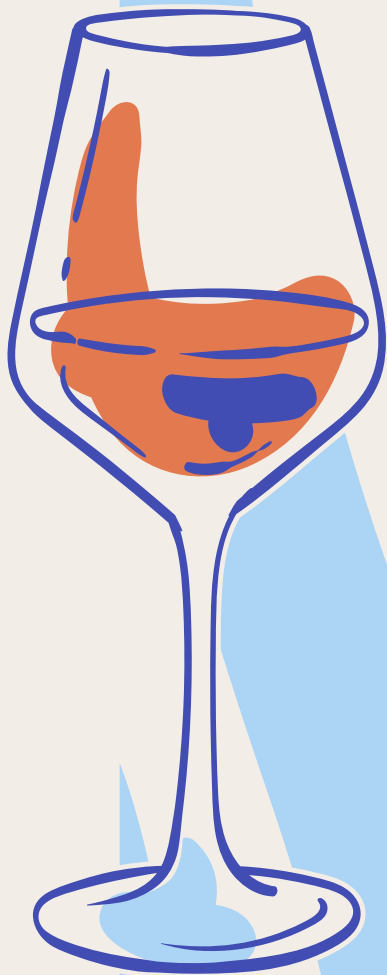
**Join us from 5:30pm when both bars will be open
for pre-dinner drinks. First course served at 6:45pm**

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Please advise us of any dietary requirements or allergies prior to booking
All courses can be served gluten free, with prior arrangement.



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ABOVE STAIRS THE SCULLERY

SCULLERY BAR

KITCHEN