



Supper Club

Saturday 13th December 7.30 Sit Down

Le Repas de Noel

Un Cocktail au Kir Royal on Arrival

Entrees

Soupe

French Onion Soup with Gruyere Cheese Croute (V)

Saumon Fume Blinis

Smoked Salmon with Lemon Crème Fraiche & Salmon Caviar

Foie de Poulet

Pan Fried Chicken Livers with Brioche Toast, Fig & Apple Chutney & Pickled Blackberries

Plat Principal

Coquilles Saint Jacques

Seared Scallops in a Cream & White Wine Sauce Topped with Herbs & Breadcrumbs

Demi Poulet Roti

Half Roast Chicken with Tarragon & Chestnut Stuffing

Tartelette Brie, Figue et Champignons Sauvages

Wild Mushroom, Brie & Fig Tartlet (V)

All Above Mains Served with Gratin Dauphinoise & Green Bean Amandine

Le Dessert

Croquembouche

Chantilly Cream Stuffed Choux Pastry Puffs with Caramel

Plateau de fromage's

French Cheese Board, Brie, Camembert, & Beaufort, Frozen Grapes, Celery, Fig & Apple Chutney & Crackers

Crème Brulee au chocolat

With a French Sable Biscuit (V)

Two Course 35.00 Three Course 40.00

Booking Essential

O = Option/ V = Vegetarian/ VE = Vegan

Gratuities gratefully received in Cash, by Card or Members Card

Please inform our staff if you have any food allergies or intolerances.

Where possible we will make adjustments to suit your dietary requirements