

French Night!

Friday 23rd June 2023



Kir Royal on arrival for each guest

Entrées – Assiette à partager (Entrées – shared platter)

Escargots de Bourgogne

Burgundy Snails – garlic, shallots, butter, parsley

Pâté au Champagne

Champagne Pâté

Verrine Crabe Pamplemousse (servis individuellement)

Grapefruit Crab Verrine (served individually)

Paillason de Courgette

Zucchini fritter

Le tout servis avec baguettes et pains artisanaux

Shared platter served with French baguettes and artisanal French bread

Plats - (Choice of mains)

Fricassée de Poulet à l'Ancienne

Pan fried chicken thigh cooked in a creamy white wine and mushroom sauce served with roasted potatoes and asparagus spears

Bouillabaisse Marseillaise

French rustic fish stew served with warm crusty bread

Boeuf Bourguignon

Beef stew braised in red wine, with onions, mushrooms and bacon in a red wine sauce served on buttered mash potatoes

Desserts (Choice of desserts)

Traditionnelle Tarte Tatin

Dark and sticky caramel, sweet apples and crisp pastry with vanilla bean ice cream

Crème Brûlée au Grand Marnier

Grand Marnier Crème Brûlée

Madeleines

Plateau de fromage: Brie, Camembert, Roquefort

Cheese platter

