



— THE —  
**BHURTY**  
FINE FOODS & REAL ALES  
EST 1720

**French Bistro Night**  
**Thursday 19<sup>th</sup> February**

**Appetizer**

Mixed breads served with a trio of flavoured butters (gfa)

**L'Entrée**

Soupe à l'Oignon, served with rustic bloomer bread

Classic Moules Mariniere (gfa)

Blue Cheese Souffle, served with a gruyère cheese fondue (gf, v)

**Le Plat Principal**

French Trimmed Chicken Supreme, rehydrated morels, herbed potato rosti,  
served with a sherry wine jus (gfa)

Oven Baked Lemon Sole, chargrilled asparagus, pomme purée, with a creamy,  
white wine sauce (gf)

Moules Poulette, bacon and cider cream, rustic bloomer

Beer Braised Pork Shank, fondant potato, buttered chantenay carrots

Wild Mushroom Bourguignon, served with a pomme purée (v)

**La Carte Des Desserts**

Homemade Profiteroles, served with chocolate sauce

Creme Brûlée, hand baked shortbread (gfa)

Apple Tart Tatin, served with vanilla ice cream

Selection of traditional French cheese, and biscuits (gfa)



Three course set menu £40pp

Pre-order bookings only, and £10pp deposit required.

Book via calling 01270780917, email  
thebhurtporeinn@gmail.com, or via our website