



— THE —
BHURTY
FINE FOODS & REAL ALES
EST 1720

French Bistro Night
Thursday 19th 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