



FRENCH EVENING

WEDNESDAY 16 DECEMBER 2026 – ARRIVAL 7PM

WELCOME COCKTAIL

Crab bisque with lemon croutes and garlic rouille

*Baked crotin goats cheese with red chard,
beetroot chutney and hot honey dressing*

*Roast fillet of beef with petit bourguignon sauce
with pomme sarladaise and vichy carrots*

*Chocolate marquis terrine with citrus sauce
and a vanilla coffee sorbet*

Vegetarian or allergen alternatives available – please mention when booking

£40 per person

BOOKING ESSENTIAL · ASK YOUR BARISTA FOR MORE DETAILS