



FRENCH EVENING

WEDNESDAY 3 JUNE 2026 - ARRIVAL 7PM

WELCOME COCKTAIL – Fleur Bleu

St Germain, Blue Curacao, Tanqueray Gin, Citrus

Steak tartare, diced aged beef fillet with, capers, shallots, Dijon mustard, quail egg yolk Parmesan wafers and rocket leaf

French onion soup, caramelised onion beef broth topped with a Comte cheese crouton

Salmon wellington, salmon baked in mushrooms and puff pastry with crispy herb crushed potatoes, asparagus, spinach and a béarnaise sauce

Blackberry palmier, sugar puff pastry cookies filled with blackberry jam layered with fresh blackberries and a mocha mousse

VEGETARIAN ALTERNATES AVAILABLE – SEE MENU

£40 per person

BOOKING ESSENTIAL · ASK YOUR BARISTA FOR MORE DETAILS