



FRENCH EVENING

WEDNESDAY 14 OCTOBER 2026 - ARRIVAL 7PM

WELCOME COCKTAIL

*Amuse bouche, salmon rilette en croute
and chicken liver parfait en croute*

*Roasted onion and comte cheese tart with burnt onion puree,
crispy black pepper onions and shallot chutney*

*Duck parmentier, confit duck and root vegetables topped with
creamed potato with petit poi, broad beans and pancetta lardons*

*Apple Normand, almond custard tart topped with caramelised
apples with a mulled apple sorbet*

Vegetarian or allergen alternatives available - please mention when booking

£40 per person

BOOKING ESSENTIAL · ASK YOUR BARISTA FOR MORE DETAILS