



FRENCH EVENING

WEDNESDAY 26 NOVEMBER 2025 – ARRIVAL 7PM

WELCOME COCKTAIL – La Poire

Brandy, Pear Puree

Scallop ceviche, cucumber, apple and lemon balm

*Shallot tatin with roasted cauliflower puree, crispy onions,
pickled shallot and a sweet onion jam*

*Citrus confit duck with a white bean and carraway cassoulet
and sauteed garlic and parsley green beans*

*Paris-brest filled with vanilla poached pear
Chantilly cream and toasted almonds*

VEGETARIAN ALTERNATES AVAILABLE – SEE MENU

£40 per person

BOOKING ESSENTIAL · ASK YOUR BARISTA FOR MORE DETAILS

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