



FRENCH EVENING

WEDNESDAY 20 AUGUST 2025 – ARRIVAL 7PM

WELCOME COCKTAIL – Petit Pétillant

Vodka, St Germain, Lime, Champagne

White onion velouté with a Bayonne ham and comte cheese croustade

*Seared swordfish with petit nicoise, fried quail egg
and red pepper compote*

*Boneless chicken coq au vin, chicken thighs cooked with
chestnut mushrooms, pearl onions, smoked pancetta lardons
in a red wine jus with garlic and parsley creamed potatoes*

Vanilla and strawberry crème brûlée with cracked black pepper

VEGETARIAN ALTERNATES AVAILABLE – SEE MENU

£40 per person

BOOKING ESSENTIAL · ASK YOUR BARISTA FOR MORE DETAILS