



FRENCH EVENING

SATURDAY 19 OCTOBER 2024 - ARRIVAL 7PM

WELCOME COCKTAIL – Tart Citron

Vanilla Vodka, Limoncello, Lemon Syrup, Gingerbread, Cinnamon

*Beetroot cured devilled egg with a truffled
porcini mushroom tapenade*

*Seatrout ceviche, tomato consommé,
red pepper puree, coriander and caviar*

*Parmentier de confit de canard: Confit duck and root vegetables
in a rich burgundy sauce topped with buttery creamed potato
and comte cheese, with braised hispi cabbage topped
with pancetta lardons*

*Mille-feuille, sweet crunchy layers of poppy seed tuille biscuits,
white chocolate crème patisserie, raspberries with raspberry coulis*

*Bleu d'auvergne and reblochon cheeses with sliced baguette
and fig and honey relish*

£45 per person

BOOKING ESSENTIAL · ASK YOUR BARISTA FOR MORE DETAILS