



FRENCH EVENING

WEDNESDAY 20 MARCH 2024 - ARRIVAL 7PM

WELCOME COCKTAIL – French Gimlet

St Germain, Lime Juice, Gomme

Comte, onion and rosemary fougasse bread with flaky salt butter

*Lobster and white crab slider
with celeriac remoulade and a potato and caviar salad*

*Braised chicken stuffed with garlic and parsley
with a chasseur sauce, crispy chicken skin
and fried pancetta rosti potato*

*Café gourmand, vanilla crème brulee, pistachio
and caramel éclair, dark chocolate and strawberry palmier
with a piccolo coffee*

VEGETARIAN ALTERNATES AVAILABLE – SEE MENU

£35 per person

BOOKING ESSENTIAL · ASK YOUR BARISTA FOR MORE DETAILS