



BEAUJOLAIS EVENING



20th November 2025

£34.95 Per Person

S T A R T E R S

Pommes Dauphine | tomato & thyme sauce (VG)

Baked Camembert | toasted ciabatta, chutney (V, GFA)

Moules Marinière | toasted ciabatta (GFA)

French onion soup | comtè crouton (V)

Salmon rillettes | toasted baguette

M A I N S

Boeuf bourguignon | mash & tenderstem (GF)

Coq au Vin | fondant potato, greens (GF)

Sole meunière, ratatouille

Butterbean & sweet potato cassoulet | rice (VG)

Camembert burger | beef burger, caramelized onion, frites

D E S S E R T

Tarte tatin | vanilla ice cream (V)

Crème Brûlée | fresh raspberries (GF)

Chocolate & Brandy mousse (GF)

Profiteroles, fresh cream & chocolate sauce (V)

Poire à la Beaujolais, Chantilly cream (GF, VG)

**V- VEGETARIAN VG- VEGAN GF- GLUTEN FREE DF- DAIRY FREE GFA- GLUTEN FREE
AVAILABLE DFA- DAIRY FREE AVAILABLE**



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A discretionary 12.5% service charge will be added to tables of 4 or more and shared amongst the entire team