



THEMED NIGHTS  
**FRENCH**  
THE DUKE OF EDINBURGH

3 COURSES £25 PER PERSON  
THURSDAY 27TH OCTOBER 2022

## STARTERS

### French Onion Soup

gruyere croûte

### Twice Baked Goats Cheese Soufflé

creamed leeks, sourdough

### Coquilles St Jacques

scallop gratin, gratinated breadcrumb

### Salad Niçoise

olives, tomatoes, green beans, potatoes, pesto

## MAINS

### Coq Au Vin

chicken cooked in red wine, dauphinoise potatoes

### Slow Cooked Lamb Shoulder

petits pois a la farnaise, minted mustard mash

### Chickpea & Lentil Ratatouille

fresh tomato sauce with sourdough

### Sole Meuniere

citrus new potatoes, tender stem, capers & tomato butter

## DESSERTS

### Crème Brûlée

vanilla & honey brulee, lemon sable biscuit

### Apple Tart Gratin

vanilla ice cream

### French Cheeses

crackers, chutney, grapes

### Raspberry & Coconut Mille-Feuille

chocolate sauce