

BEAUJOLAIS NOUVEAU DAY

£60 PER HEAD

STARTERS

Chefs homemade French Onion Soup, with Gruyere cheese
Homemade Duck Terrine served with an Orange & Port Sauce
Home Cured Beetroot Gravadlax with a Dill Mustard &
Honey Dressing
Grilled Asparagus with Manchego Shavings
Le Monde Classic Lobster & Prawn Cocktail, Sauce Marie Rose
Enriched with Cognac

MAINS

Homemade Prime Fillet Beef Bourguignon, with a
Rich Pomme Puree
Chefs homemade Coq au Vin, Château Nety Beaujolais Jus, Button
Mushrooms & Shallots
Grilled North Sea Hake, Tomato White Wine &
Garlic Butter Sauce
Homemade Beetroot Risotto Cake, Topped with Grilled Asparagus
& Sauce Provencal

DESSERT

- Vanilla Enriched Crème Brûlée
- Blackcurrant & White Chocolate Cheesecake
- Mixed Selection of Continental Cheese

