



Chefs'
WHITES

Classic French Cuisine

Thursday 19th January 2023

£35.00 Per Person

APERITIF

Kir Royal

AMUSE BOUCHE

Escargots et cuisses de grenouilles
(GF) (garlic snails and frogs legs)

ENTREE

Bouillabaisse avec baguette
et rouille
(classic fish soup with baguette
and garlic mayonnaise)

PLAT PRINCIPAL

Coq au vin, dauphinoise, haricot
vert (GF) (red wine chicken, garlic
and cream potato, green beans)

FROMAGE

Comte, raisins, biscuit sale
(Alpine hard cheese, grapes, crackers)

DESSERT

Millefeuille avec pomme, poire
crème glacée
(puff pastry, apples, pear ice cream)

(V) Vegetarian (GF) Gluten Free | To book please call 01473 382500

We are only able to cater for pre-booked dietary requirements please inform a member of staff when making your booking