

FRENCH NIGHT MENU

11th November 2017

Quiche Florentine - *Spinach tart*

Escargots Bourguignonne - *Snails in garlic butter*

Salade Niçoise - *Tuna, potato and green bean salad*

Cuises de Grenouille - *Frogs legs*

Pissaladière Provençal - *Onion pizza from Provence*

Salade composée - *Mixed salad*

Sole Bonne Femme - *Fillets of sole, cream + mushroom sauce*

Poulet grandmere - *Chicken with red wine*

Boef Marengo - *Garlic + paprika beef*

Calamars Provençal - *Squid in tomato sauce & black olives*

Paupiette de veau - *Veal parcels*

Saumon poché au vin blanc - *Salmon poached in white wine*

Gratin dauphinois - *Baked potatoes and cream*

Ratatouille - *Mixed vegetables in tomato sauce*

Petit pois - *Peas*

Glace à la vanille - *Vanilla ice cream*

Tarte au pommes - *Apple tart*

Pot de chocolat - *Chocolate pot*