

# FRENCH NIGHT MENU - 19 October 2024

**Crudite's** - Raw vegetable sticks

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

**Quiche Lorraine** - Cheese and bacon tart

**Escargots Bourguignonne** - Snails in garlic butter

**Pissaladière Provençal** - Onion pizza from Provence

**Salade composée** - Mixed salad

**Céleri-rave rémoulade** - Celeriac coleslaw

**Bœuf à la Provençal** - Beef with tomatoes and black olives

**Poissons a la Grenobloise** - Fish with capers & lemon butter

**Poulet Grand mere** - Chicken, mushrooms, onions + lardons

**Paupiette du porc** - Pork parcels

**Poisson Thermidor** - Fish with cream, mustard and brandy

**Gratin dauphinois** - Baked potatoes and cream

**Petit pois** - Peas

**Légumes rôtis Provençal** - Provençal roast vegetables

**Glace à la vanille** - Home made vanilla ice cream

**Tarte au pommes** - Apple tart

**Meringue Chantilly** - Cream meringues

In the event that we cannot source the ingredients required, we reserve the right to change one or more of the dishes on this menu.

**Food Allergies and Intolerances:** Please speak to us about the ingredients in our menu before making your booking.

**Don't forget to bring your own alcohol!!!**

No corkage charged, but you are required to take your empty bottles/cans home with you, **You must buy your soft drinks from us. Thank you**