


Menu

refined
DINING RESTAURANT

Wednesday Evening 9th Feb 2022
French Soirée

Lentil & Sausage Soup
chilli, coriander & tomato

 **Buttered Asparagus**
sauce ravigote

Ham Hock Terrine
sauce gribiche, crusty bread

XXXXX

Chicken Cordon Bleu
leek & chive pommes puree, selection of peas, lemon and caper beurre noisette

Pan- Fried Sea Bass Niçoise
Basil and pine nut dressing, mollet egg

Beef Bourguignon
garlic mash & buttered fine beans

Wild Mushroom & Red Pepper Stroganoff
braised rice, paprika & gherkins

XXXXX

Tart au Citron
Raspberry sorbet

Strawberry & White Chocolate Crème Brulee
langue du chat

Selection Cheese & Biscuits

£17.95 3 courses

 denotes suitable for vegetarians “ = deconstructed”  denotes contains nuts

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise