



The Queens French Menu

(Thursday 27th September)

Bon Appétit!

A shared platter of Hors d'Oeuvres

Moules (Mussels)

Baked Camembert with Figs and Almonds (v)

French Country Terrine with Brioche

Cuisses de Grenouille (Frogs Legs)

All of the above are served with French Bread

Main Dishes (please choose one)

Chunky Ratatouille Baked with French Goats Cheese (v)

Scampi Provençale

Chicken Cordon Bleu

Blanquette de Veau

all served with Petit Pois a la Francaise, and Parmentier Potatoes

Optional Cheese Course

Comte, Reblochon & Roquefort (£6.95 supplement)

A trio of Desserts to share

French Crepes with Sugar & Lemon

Terrine de Chocolat aux Framboises

Normandy Apple Cake

Fixed price inclusive menu – £25.00 per person

All of our food is cooked fresh to order. Chris and his kitchen team thank you for your patience

Although we take great care when preparing fish dishes, some small bones may slip through the net. Game dishes may contain shot

Allergies: Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Please ask a member of staff for more information

Discretionary Service is not included (but when given, is greatly appreciated by our hardworking team)

(v) = vegetarian; (g) = gluten free; (gr) = gluten free on request; (ch) = half price child portion available