

# French night

£29

20<sup>th</sup> January

## Starters

French style country terrine and toasted soughdough

Mussels cooked with shallots & white wine

## Main courses

Coq au vin, with dauphinoise and purple sprouting broccoli

Sea bream with ratatouille, parmentier potatoes, spinach and tapenade

Mushroom and lentil au vin, with dauphinoise and purple sprouting broccoli

## Desserts

French apple tart with calvados cream

Profiteroles filled with salted caramel cream and chocolate sauce