



THE
DRAWING
ROOM

BISTRO EVENING

Wednesday 13th May | 2 courses £27, 3 courses £32

6.30pm arrival, 7pm dinner is served

STARTERS

French onion soup

Slow cooked caramelised onions in a rich beef broth, cheese croute

Duck and orange

Pressed duck terrine, orange segments, marmalade, cornichons & toasted brioche

Petit nicoise salad

Gem lettuce, green beans, cherry tomatoes, olives, new potatoes, soft boiled egg, and tuna

Pan fried king scallops

Served with Provencale sauce, herb and parmesan crumb

MAIN COURSES

Steak frites

Pan fried flat steak cooked medium, café de Paris butter, French fries, peppercorn sauce & steak garnish

Coq au vin

Chicken cooked in red wine, button mushroom & pancetta, baby onions & garden herbs served on a Cassoulet of white beans, chorizo, leeks, carrots & tomato and garden herbs

Lemon sole Véronique

Pan seared lemon sole finished in a light white wine and cream sauce, seedless green grapes, shallots & tarragon, new potatoes & fine green beans

Ratatouille tart

Layered ratatouille vegetables with fried goat's cheese and goat's cheese sauce

DESSERTS

Crème caramel

Topped with vanilla cream and & biscotti

Tart Tatin

Caramelised apples on puff pastry disk, praline & pecan ice cream

Crepes Suzette

Flamed in orange liqueur, served with an orange butter sauce and vanilla ice cream

French cheese platter

Selection of regional French cheeses, celery, chutney and biscuits

Please notify your server of any food allergies, intolerances or other dietary requirements before placing your order.