

# French Night

Thursday 19th October • 3 courses £25.95 per person

## Starters

### FRENCH ONION SOUP

Served with a baked Gruyère crouton

### MOULES MARINIÈRES

Fresh rope mussels steamed in white wine, shallot & garlic cream sauce served with fresh baguette

### LYONNAISE SALAD

Warm croutons, smoked bacon, shallots & frisée, Dijon dressing, topped with a soft poached egg

### BREADED CAMEMBERT (v)

Served with port & cranberry compote

### SAUTÉED ASPARAGUS (v)

With soft poached egg & Truffle Hollandaise

## Mains

### SLOW COOKED BEEF BOURGUIGNON

Served with pommes purée & buttered green beans

### BOUILLABAISSE

Salmon, cod, prawns, squid & mussels in a fennel, tomato & pepper broth served with garlic rouille & fresh bread

### CONFIT DUCK LEG

With Toulouse sausage cassoulet & thyme red wine jus

### CHICKEN FRICASSÉE

With wild mushrooms & tarragon served with Gratin Dauphinoise

### ROQUEFORT & CARAMELISED ONION TART (v)

With watercress, pear & walnut salad

## Desserts

### CRÈME BRÛLÉE

### CREPES SUZETTE WITH VANILLA CRÈME FRAÎCHE

### CHOUX PROFITEROLES WITH CHOCOLATE SAUCE

### APPLE TARTE TATIN WITH VANILLA POD ICE CREAM

**ego**  
mediterranean