

*Celebrating French Culture,
Wine and Gastronomy*

BEAUJOLAIS NOUVEAU

Friday 20 November

*The festivities start at 12 noon
with the arrival of 'Le Vin',
'Un Gendarme' and 'Le Maire'*

*Book directly with the
restaurant for Lunch or Dinner
to savour the delights of a
French Menu.*

*We welcome back accordionist,
Sammie Peckover,
to entertain us during lunch.*



MENU

Baked Camembert to Share, Studded with Garlic, Rosemary and Thyme
Served with Red Onion Jam, Real Ale Chutney, Bread Rolls and Bread Sticks

Les Entrées (Starters)

Potage Parmentier Au Safran

leek, potato & saffron soup served with a warm bread roll

Soufflée au Roquefort

a light & savoury Roquefort soufflé, served with a fresh watercress & shallot salad with toasted ciabatta

Available as a starter or main course - Cheddar option also available

Moules Marinière

fresh mussels steamed in a classic white wine, garlic & herb sauce, served with garlic bread

Available as a starter or main course

Croquette de Boeuf Bourguignon

slow braised beef bourguignon croquette served with sautéed wild mushrooms, pickled baby onions,
creamed celeriac purée & red wine jus

Les Plats Principaux (Main Courses)

Le Duo de Porc à la Française

Tender braised pork belly & chargrilled Toulouse sausage
served with a rich haricot bean cassoulet & red wine jus

Duck À L'Orange

slow-cooked confit duck leg, served with creamy herbed
pomme purée, bacon-wrapped green beans & orange infused red wine jus

Salmon en Croûte

Lightly cured salmon fillet with spinach, rocket, parmesan & herb cream cheese, wrapped in golden puff
pastry, served with

Dauphinoise potatoes, roasted cauliflower purée & fish cream velouté

Bourguignon de Champignons Sauvages

a rustic French stew of wild mushrooms, carrots, caramelised shallots & glazed pearl onion, gently
simmered with thyme in rich red wine sauce
served with herbed pomme purée

Les Desserts (Desserts)

Profiteroles de la Maison RMYC

Choux pastry profiteroles filled with crème diplomat,
warm chocolate sauce & honeycomb & pistachio crumb

Crème Brûlée au Chocolat Blanc & Framboise

white chocolate & raspberry crème brûlée finished
with caramelised sugar topping, served with lemon zested madeleines

Tarte Tatin aux Pommes

caramelised baked apples beneath crisp, golden puff pastry, served with a rich caramel sauce & ginger
ice cream

Le Plateau de Fromages

a trio of Cheddar, Brie & Stilton, served with crackers, fresh grapes, spiced apple pâte and chutney

Prices will be available closer to the date~ menu will not change.