

Lowden Spring French Night

Bread Board upon arrival – French bread with homemade butter, aioli and olives (GF*)

Starters

- Moules marinière served with warmed French bread (GF*)
- Duck Liver Parfait served with toasted brioche and a port, cherry and currant chutney (GF*)
 - Baked Camembert served with crisp bread and a cranberry chutney (GF*) (V)
 - Warm Goats Cheese, walnut and Pear salad with a French dressing (GF) (V)

Mains

- Chicken Supreme in a tarragon, white wine and cream sauce served with pomme puree and seasonal vegetables (GF)
- Salmon en croûte, with hollandaise sauce, buttered new potatoes and seasonal vegetables
- Wild mushroom Bourguignon with a pomme puree and cavolo nero (GF) (V)
 - Confit Duck Cassoulet served with mixed green salad leaves (GF)
- Chateau Briand (for 2 people) served with a selection of classic French sauces, homemade French fries and confit cherry tomatoes, watercress salad and roasted garlic
 - a supplement of £15.00 per pair (GF*)

Desserts

- Plat du Fromage – a selection of French cheeses (GF*)
- Mille Feuille – crème patisserie, raspberry and cream
 - Tart au Citron with a raspberry sorbet (GF*)
 - Chocolate Marquise (GF)