

# Lowden French Night 18<sup>th</sup> November 2021

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

## Starters

- Moules marinière served with warm French bread (GF\*)
- Duck Liver Parfait served with toasted brioche and a port, cherry and currant chutney (GF\*)
  - Baked Camembert served with toasted Pain de Campagne (GF\*)
  - Poached Pear & Roquefort salad with a walnut & blue cheese dressing (GF)(V)

## Mains

- Confit Duck & Toulouse Sausage Cassoulet served with mixed green salad leaves (GF)
- Filet Mignon served with a duo of classic French sauces: Au Poivre & Bordelaise, French fries and confit cherry tomatoes, watercress salad and roasted garlic – supplement £8 (GF)
- Chicken Supreme, tarragon, white wine and cream served with Boulangère potatoes and seasonal vegetables (GF)
- Bouillabaisse – Pan fried Salmon on a bed of Monkfish, Mussel & Scallop Stew. Served with Salmphire, Warm Crusty Bread & Homemade Aioli. (GF\*)
  - Mushroom Bourguignon with pomme puree and cavolo nero. (GF) (V)

## Desserts

- Plat du Fromage – a selection of French cheeses with grapes & crackers (GF\*)
  - Mille Feuille – crème patisserie, raspberry, and cream
  - Tart au citron with a raspberry sorbet
- Chocolate Marquise topped with Strawberries & Crème Anglaise (GF)

(V) – Vegetarian (GF) – Gluten Free (GF\*) – Gluten Free Option Available