



French Wine & Food Evening

Thursday 3rd December 2020

From a sparkling Cremant 75 cocktail on arrival followed by a dry Picpoul & smooth Macon Blanc, to a soft Cabernet Sauvignon & full-bodied Syrah we have selected some absolute beauties for you to try.

Couple that with some Bread & Pullet French-inspired sharing dishes & we couldn't think of a better way to spend an informal evening with friends...

Warm rosemary & Maldon sea salt fougasse bread

Chilli & garlic marinated olives

Chicory, lemon-candied walnuts, pear, Fourme d'Ambert cheese, watercress

Heritage tomato, basil & Ossau-Iraty cheese puff pastry pissaladiere

Celeriac & truffle Boulangere potatoes

Charred squid, roasted Provençal vegetables, olive tapenade

Moules marinere with cream, wine & garlic, warm Good Loaf sourdough

Crispy tarragon crumbed frogs legs, gribiche mayonnaise

Slow roasted lamb shoulder, white bean cassoulet, parsley persillade

Warm Northampton honey & lemon thyme madeleines, dark chocolate mousse

£35 per person

If you require further information on ingredients to which you have an allergy or intolerance please speak to a member of staff before you order.
Please inform us of any allergies so as to ensure the dish you select is not at risk of cross-contamination during preparation and service.
Gratuity is not included. Staff receive all tips, card or cash, which are evenly distributed amongst all staff on shift.