

# *Beaujolais Evenings*

*Thursday 24<sup>th</sup> - Friday 25<sup>th</sup> November 2011*

## *Menu*

*Delicate Smoked Salmon Mousse with  
Lemon & Lime Yoghurt Dressing, Beetroot Oil*

*Cream of Butter Nut Squash Velouté with Parmesan & Basil Infusion*

*Warm Chicken, Spinach and Tarragon Roulade with  
Carrot & Cumin Pickle, Honey & Cashew Nut Dressing*

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*Skewered Medley of Sea Fish charred then rested on Saffron Pilaf Rice \*\*\*Supp*

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*Sorbet to refresh the palate*

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*Roasted French Guinea Fowl with Potato Galette,  
braised Chicory, Baby Carrots, Dijon Mustard sauce*

*Wedges of Magret Duck Breast with Creamed Cumin Potato,  
Red Cabbage, marinated Guillotines Cherries, Marsala Jus*

*Grilled Fillets of Rainbow Trout  
nestled on a Mussel, Tomato, & Cockle Chowder, Buttered Spinach*

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*Profiteroles filled with Pastry Cream,  
warm Chocolate & Rum sauce, Vanilla Ice Cream*

*Les Bouviers renowned Orange & Grand Marnier  
Crème Brulée with candied Zest*

*Three Cheeses served at your table  
with our home-made Apricot and Walnut Bread*

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*A selection of Coffees and Teas served  
with home-made Petits Fours*

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**Price: £33.95**

**\*\*Fish Course Supplement £7.50\*\***

*Stay with us overnight and enjoy a 15% reduction on our room rates*