



## **BEAUJOLAIS DAY**

Join us to celebrate the uncorking of the new wine with a full French menu, including a glass of Beaujolais Nouveau! on 21<sup>st</sup> November 2024

### **STARTER**

**Traditional French Onion Soup, Cheese Crouté**

**Fresh Smoked Salmon Cocktail with Crayfish Tails**

**Pan-fried Chicken Liver in brandy**

Sauté of Chicken Livers in Crostini with Onion, Garlic,

### **MAINS**

**Supreme of Chicken Coq au Vin Sauce**

Supreme of Chicken, Baked and served with Coq au Vin Sauce, Creamy Mash Served with French Beans

**Prime Aged 6oz Sirloin Steak au Poivre**

Pommes Dauphinoise, Ratatouille, Peppercorn Sauce

**Moules a la Normandy**

Fresh Mussels Steamed in White Wine, Onion, Garlic & Fresh Herbs, Finished with Cream served with Pommes Frites

**Small Ratatouille Vegetable Tart**

Topped with Goats Cheese & Provencal Sauce

### **DESSERT**

**Crepe Suzettes, Orange Segments and Grand Marnier Sauce, Pouring Cream**

**Vanilla and Black Cherry Crème Brûlée with Shortbread Biscuits**

**Zesty Lemon Cheesecake with Crème Fraiche, Fresh Raspberries**

**French Cheese Plate**

**£38.00per head**

***Dolce Caffè & Restaurant***