

BONSOIR FRENCH MENU

designed and prepared by Chef Edward

STARTER - choose 1

A selection of 3 homemade pates,
with Homemade rye, sourdough bread and crackers

Or

Choux puffs stuffed with brie & caramelised onions

Or,

Baked Brie with a balsamic mushroom & walnut crumble

FIRST COURSE

Camembert, beetroot & green bean salad

Or

Salad Niçoise - traditional French salad consisting of
boiled eggs, olives and tuna

MAIN

Classic Boeuf Bourginon with herbed rice or quinoa
served with sauteed broccoli & green beans

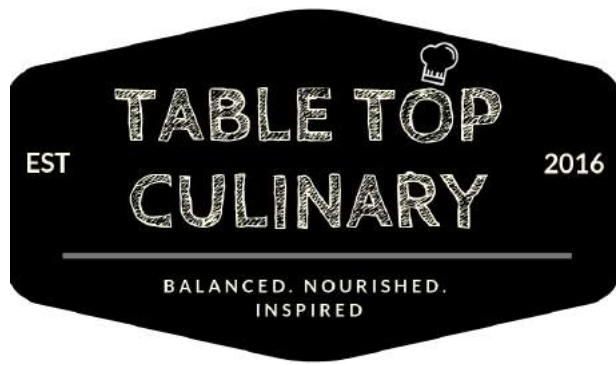
Or

Dijon mustard Chicken & herbs de provence phyllo
parcels with a sherry cream sauce & sauteed veg

DESSERT

Mousse au chocolat
with macaroons





Vegan Menu

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STARTER - choose 1

A selection of 3 homemade pates,
with Homemade rye, sourdough bread and crackers

Or

Butternut Cappuccino soup with cashew milk served
with french baguette

Or,

Caramelised Onion tartlets

FIRST COURSE

Lentil balsamic, beetroot & green bean salad

MAIN

Patates au vin (french root vegetables and mushrooms
in a red wine sauce) with herbed rice or quinoa served
with sauteed broccoli & green beans

Or

Ratatouille, sundried tomato barley risotto and fried
green beans with almonds

DESSERT

Decadent brownie
topped with vegan mousse au chocolat

