

Taylor's French Evening
£35 per person

Soupe aux Pois et au Cresson

Pea & Watercress Soup
(7)(9)

Hors d'oeuvres de Fruits de Mer

Mussels in Vinaigrette, Prawns Marie Rose, Smoked Salmon, marinated Squid
& Anchovies with Lemon & Parsley (1)(2)(3)(4)(10)(12)(14)

Rillettes de Poulet et de Jambon

A course paté of Chicken & Ham served with Pickles (7)(9)(12)

Roulade d' aileron de Raie de Breton

Rolled Skate Wing with Spinach, Garlic, Parsley & White Wine Butter & Cream, Potato purée
(4)(7)(12)

Épaule d'agneau rôti lentement

Slow roasted herb crusted Lamb with Red Wine, Garlic & Rosemary, sautéed Potatoes
(7)(9)

Crêpe aux Epinards et au Fromage du Chèvre

Goats Cheese & Spinach pancake with a Cream & White Wine Sauce, sautéed Mushrooms,
roast Tomatoes (1)(3)(7)(12)

Meringue Romanoff

Homemade Meringue with Strawberries, whipped Cream & Vodka (3)(7)(12)

Pomme cuit au Camembert

Baked Apple with Camembert, Sultanas & toasted French Bread (1)(7)

Poire Belle Helène

Poached Pear with Vanilla Ice Cream & Chocolate Sauce
(7)

Allergens present: (1) Gluten: wheat, oats, barley, rye, soy sauce (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soy beans
(7) Milk (8) Nuts (9) Celery & celeriac (10) Mustard (11) Sesame (12) Sulphur dioxide (13) Lupin (14) Molluscs