YE OLDE RED LION
SINCE 1665

Beaujolais Nouveau Evening

Thursday 19th November

JOIN US FOR A CULINARY JOURNEY WITH OUR BEAUJOLAIS NOUVEAU SET MENU
THURSDAY 19TH NOVEMBER 5PM - 8.30PM

IMMERSE YOURSELF IN THE FLAVOURS OF FRANCE, PERFECTLY PAIRED WITH THE VIBRANT NOTES OF BEAUJOLAIS VILLAGES NOUVEAU.

THIS BREATHTAKING WINE REGION COMES UNDER A GLOBAL SPOTLIGHT ON THE THIRD THURSDAY OF NOVEMBER, AS WINE LOVERS AROUND THE WORLD REVEL IN THE CHEERY FRUITINESS OF BEAUJOLAIS NOUVEAU, RELEASED JUST 6 WEEKS AFTER THE HARVEST.

PLEASE NOTE THAT THIS IS A FIXED SET MENU ONLY ON THIS EVENING.

Beaujolais Nouveau Menu

THURSDAY 19TH
NOVEMBER
4 COURSE
MENU
5PM - 8.30PM

APPETISER

Chicken Liver Parfait Profriterole

TO START

Duck Rillettes
Calvados Apple, Blinis

Moules Mariniere
Crusty French Bread

French Cheese Fondue (v)
Sauteed Garlic Potatoes

TO FOLLOW

Fillet Rossini (cooked pink)
Dauphinnoise Potato, Roasted Root Vegetables, Madeira Jus

Salmon Supreme
Braised Fennel in Chardonnay, Saffron Duchesse Potato, Samphire, Beurre Blanc Sauce

Classic Ratatouille (v/ve)
Provencale Vegetable Stew, Garlic Baguette

Moules Mariniere
Pommes Frites, Crusty French Bread

TO FINISH

Pain au Chocolat Bread & Butter Pudding
Brandy Crème Anglaise

Vanilla Pod Creme Brulee
Madeleines

French Cheeseboard
French Cheese, Artisan Biscuits, Honey, Dried Apricots

£50 per head
Includes Half Bottle of Beaujolais Nouveau per person
(£20 deposit pp on booking non-refundable)
Please advise of dietary requirements at time of ordering, our food may contain nuts.