

Le Beaujolais Nouveau 2005

at The Surrey Oaks

Thursday 17th & Friday 18th November 2005

Menu

Soupe à L'Oignon avec crouton (v) £4.00
French onion soup with croutons

Paté de Canard 'Orange' £4.50
Duck & orange paté served with granary toast

Tomates Farcies (v) £4.00
Two stuffed tomatoes, one with tuna one with rice & mushrooms

Moules a la Marinière £4.50
Mussels cooked in wine, shallots & parsley, served with french bread
- main course portion £7.00



Poulet Chasseur £8.00
Baby chicken cooked with vermouth & tomatoes

Côtes d'Agneau au Romarin £9.00
Double lamb chop with rosemary

Entrecôte à la Bordelaise £11.00
Entrecote steak with red wine & herbs

Filets de Carrelet a l'Estragon £9.00
Plaice fillets with tarragon

**All served with Lyonnaise potatoes, haricot vert & braised celery
(vegetarian option available)**



Crêpes aux Citron et Sucre £3.50
Pancakes with lemon & sugar

Creme Caramel £3.50
Creme Caramel!

Sorbet aux Citron et Citron Vert £3.50
Lemon & lime sorbet

Fromage £4.00
A selection of french cheeses