

SUNDAY 24<sup>TH</sup> JUNE

# SUNDAY LUNCH IN FRANCE

APPETISER

FRENCH ONION & THYME SOUP

STARTER

CHICKEN TARRAGON & WILD MUSHROOM  
BALLOTINE

CHABLIS PINEAPPLE RELISH, PAIN DE CAMPAGNE

MAIN

DUCK A L'ORANGE

DAUPHINOISE POTATO, MANGE TOUT & FINE BEANS, COINTREAU JUS

DESSERT

SPICED APPLE COMPOTE

PAIN D'EPICE TOAST, BRETON CIDER SORBET

## VEGETARIAN & ALTERNATIVE OPTIONS

\*PROVENCAL VEGETABLE TERRINE

\*SHALLOT TARTE TATIN, MANGE TOUT & FINE BEANS, COINTREAU JUS

4 COURSES **£19.50** PER PERSON

CHEESE SELECTION

DINING CLUB CHEESE BOARD

SERVED WITH HOMEMADE BISCUITS & CHUTNEY

£10.00 FOR TWO TO SHARE SERVED AS AN ADDITIONAL COURSE

12.30 PM TO 12.50 PM ARRIVAL FOR 1.00 PM START  
PLEASE BRING YOUR OWN ALCOHOL £2.00 CORKAGE CHARGE PER PERSON  
SOFT DRINKS, MIXERS, BOTTLED WATERS, A SELECTION OF TEAS & COFFEES  
ARE AVAILABLE FROM OUR DRINKS MENU PRICED FROM £2.50 TO £3.00

DINING CLUB MEMBERSHIP IS REQUIRED TO MAKE A BOOKING.

ALL PRICES SHOWN INCLUDE V.A.T.

A 10% SERVICE CHARGE WILL BE ADDED TO BILLS ON TABLES OF 5 OR MORE