

Bastille 2016 DAY

THURSDAY 14th JULY

3 COURSES • LIVE MUSIC • \$75pp

Starter

Blue Cheese Pannacotta with parmesan crisp, honey roasted pear & walnuts
Stuffed Portobello Mushrooms with pâte & snails on a Danish pastry
Hamhock Terrine with cornichons & mustard

Mains

Venison Dianne
Salmon en Croûte
salmon with a layer of spinach & mushroom duxelle encased in a sourcream pastry
Aubergine Stack with Ratatouille & Mozzarella on a bed on PUY lentils

Mains Served with Lyonnaise potatoes & green beans

Dessert

Prune & Armagnac Sticky Pudding with butterscotch sauce
Pears Poached in Red Wine with warm chocolate sauce

Prize for the most French looking table!



LA CIGALE

