

The Welbeck Hotel

La Soirée Française 28th May

2 Courses £25, 3 Courses £30

Hors D'Oeuvre

Bouillabaise

Provence Style Fish Soup with Tomato & Garlic

Moules Marinière

Mussels with White Wine, Cream & Garlic

Pâté Du Maison Welbeck

Chef's Own Recipe with Chicken Livers

Melon Charentais Framboises

Sourced from Western France with Fresh & Coulis Raspberries



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Plats Principals

Coq-au-Vin

Slow Cooked Chicken in Red Wine with Herbs & Vegetables

Filet de Boeuf Garni, Béarnaise ou Diane (£6.00 Extra)

Manx Fillet Steak with Garnish or a Sauce of Your Choice

Escalope de Veau Dijonnaise

Rosé Veal (Naturally Reared) with Brandy, French Regional Mustard and Cream Sauce

Gigot D'Agneau

Leg of Manx Lamb, Studded with Garlic & Rosemary

Filet De Plie Veronique

Plaice in White Wine, Garnished with Grapes

Poireaux et Pommes Gratinées (Vegetarian)

Leek & Potatoes in Cheese Sauce Baked and Finished under the Grill

Pommes Frites, Pommes Dauphinoise

Legumes du Jour



Entremets

Gâteau Fraisier – Fresh Strawberries with Sponge & Pastry Cream

Tarte Tatin – Apple & Juniper French Style Pie

Gâteau St. Honoré – Choux Pastry with Fruit & Cream

Mille Feuille au Chocolat et Noisettes – Puff Pastry Layers with Hazelnuts,
Chocolate Ganache and Crème Pâtisserie