



— The Meating Place —

## Beaujolais Nouveau Day

### Thursday 16th November 2017

A glass of Beaujolais and appetizers on arrival.  
Just **£39.99** per person

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#### Starters

- French onion soup served with cheese on croutons.
- Chicken liver pate with homemade fruit chutney served with a toasted brioche.
- Goat's cheese fritters served with homemade red onion chutney and pea shoot.

#### Mains

- 10oz Ribeye steak served with dauphinois gratin, marinated tomato and a choice of peppercorn or red wine sauce.
- Duck breast served with mash potato and a rosemary and garlic jus.
- Pan fried Seabass served with sauteed potato, green beans and a white wine sauce.
- Grilled Mediterranean vegetables and goat's cheese parcel with pesto dressing and a side salad.

#### Dessert

- French apple tart served with vanilla ice cream.

#### Finish With

- Selection of French cheese served with homemade chutney and biscuits.
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