

£45



Premire Plats

Soupe a L'oignon

French Onion Soup

Muelles Marinaire ala Creme

Mussels & Schallots in Wine & Cream Sauce

Deuxieme Cours

Parfait de Foie De Poulet

Chicken Liver Pate

Tartatain a l'echalote

Shallot Tart with Honet Roast Figs & Goats Cheese

Entrees

Coq au Vin

Chicken in Red Wine Sauce

Champignon Bourguignon

Mushroom Stew in Red Wine Sauce

Desserts

Creme Brulee

Vanilla Creme Brulee with Shordbread

Tartatain

Caramelized Apple Tart

*French Night
at The Bell
Saturday
7th November*