

# The Bellmans Cross

## French Night

### Starters

- Freshly prepared French onion soup
- Melon Carpaccio served with smoked ham and rhubarb syrup dressing
- French platter – snails, frog legs, chicken, charcuterie, French pate

### Main Course

- Duck leg confit served with orange sauce and new potatoes
- Pan fried plaice served with a beurre blanc sauce and pilaf rice
- Pan fried leg of lamb served with lentil sauce and garlic potatoes

### Dessert

- Creme brulee served with fresh fruit compote
- Chocolate fondant served with warm chocolate sauce
- French cheese assortment

2 course - £13.50

3 course - £17.50