



French Gourmet Menu,  
Middleton Hall  
Golf Club

Weds July 27<sup>th</sup>

3 courses, bubbly & disco £30

Starters

Moule mariniere et frites (GF)

Trio of tapenades: courgette/olive,  
aubergine/pesto & sweet potato/cumin  
served with toasted tortillas (V)

Mini-meatball bourguignon,  
crusty bread

Mains

Pressed pork belly, vermouth jus,  
dauphinoise potatoes, garden vegetables  
(GF)

Pan-fried seabass fillet with fennel &  
pastis, roasted new potatoes, French  
beans (GF, DF)

Creole ratatouille served with fragrant  
rice (V, GF)

Desserts

Tart au citron with Chantilly cream  
Chocolate & cherry cheesecake (V, GF)

Trio of macaroons with chocolate &  
mango coulis

V = vegan, GF = Gluten-free,  
DF = Dairy-free