



French Gastro Menu,
Bastille Day
Middleton Hall Golf Club
July 14th - 16th
3 courses £25

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