

# LE MENU DE LA BASTILLE

Saturday 13<sup>th</sup> July 2019

6 pm to 9 pm

## Apéritif

Kir de Cassis

*White wine and blackcurrant liqueur*

## Entrées

Soupe de Poisson

*Fish soup served with a cheese straw*

Tarte d'échalote garnie au chèvre chaud

*Warm goat's cheese and shallot tart*

Moules Marinière

*Mussels cooked in garlic, shallot, white wine and cream*

Rillettes de Porc

*Coarse pork pate served with cornichons and toasted brioche*

## Plats

Boeuf Bourguignon

*Beef slowly cooked in mushroom, bacon, shallot and red wine served with gratin dauphinois*

Cassoulet de canard

*Toulouse sausage, lardons and haricot beans served with confit duck*

Cabillaud à la provençale

*Panfried cod served with provençale vegetables*

Tartiflette du jardin

*Vegetable and potato bake topped with reblochon cheese*

## Desserts

Tarte Tatin

*Warm caramelised apple tart served with vanilla ice cream*

Fondant de Chocolat

*Hot chocolate fondant served with crème Anglaise*

Crêpes Suzette

*French style pancake flambée in lemon & Cointreau*

Assiette de fromage

*Brie, Goat's cheese and Saint-Agur served with baguette*

**Set menu - £ 29.95 per person**

***Please contact us to reserve your table***

***tel.: 01243-371533 - e-mail: [info@sussexbrewery.co.uk](mailto:info@sussexbrewery.co.uk)***

**Pre-order is essential.**

***Please kindly inform us of any dietary requirement when pre-ordering.***