



3 course \$69

2 course \$55

French onion soup (V)
with gratiné cheese and croutons

Or

Chicken liver pate
With toast, chutney and salad

And

Coq au vin

Chicken leg slowly cooked in red wine, with new potatoes, bacon and vegetables

Or

Beef Bourguignon

Beef casserole cooked in red wine, with new potatoes, bacon and vegetables

Or

Pan-fried Fish

served with seasonal vegetable, lemon & caper sauce

Or

Vegetarian main (V)

Goat cheese and spinach ravioli, with kumara, creamy mushroom and tomato

And

Apple tart Tatin (V)

with French vanilla ice cream

Or

Crème brûlée (V)

V=Vegetarian

Bon Appétit