

3 course \$72.50 2 course \$58.50

French onion soup (V) with gratiné cheese and croutons Or

Chicken liver pate With toast, chutney and salad

And

Cog au vín

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

Or

Beef Bourguígnon

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