

# FRENCH MENU

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## SALAD BAR

### TUNA NICOISE (GF)

Cherry Tomato, Lettuce, Baby Gem, Watercress, Boiled Egg,  
Tuna, Red Onion, Potato, Balsamic Syrup

### FRENCH BISTRO SALAD (VE)

Leaves, Fresh Herbs, Pickled Shallot and Dijon Dressing

### CARROT AND ORANGE SALAD (VE)

French Dressing

### LENTIL AND VEGETABLE SALAD (V)

With Crumbled Goats Cheese

### DRESSINGS

Vinaigrette, Balsamic, Dijon Mustard, Crispy Onions



## MAIN COURSE

### BEEF BOURGUIGNON (GF)

Braised Rice

### BAKED SALMON

Ratatouille (GF)

### BEAN CASSOULET (VE)

Parmentier Herb Potatoes

## SIGNATURE DISH

### QUICHE LORRINE

Smoked Bacon and Caramelised Onion



## DESSERT

### PEAR FRANGIPANE (V)

### VANILLA CRÈME BRULÉ (V)

### SEASONAL FRUIT PLATTER (GF) (V) (VE)

### BREAKS:

A.M – CROISSANTS WITH PRESERVES AND CHOCOLATE SPREAD (V)

P.M – MACARONS (V)

