



The Pear
At Parley

BEAUJOLAIS FRENCH EVENING
THURSDAY 17TH NOVEMBER

STARTERS

Classic French onion soup
Cheese herb croutons

Chicken liver parfait
Caramelised red onion & toasted brioche

Twice baked three cheese soufflé
Dressed leaves & sea salt croutes

Smoked duck & orange salad
Red currant vinaigrette & toasted pine nuts

Coquilles Saint Jacques
French scallops in a light cream sauce

MAINS

Confit duck
Fondant potato, berries, crispy kale & fine beans

Beef bourguignon
Rich Burgundy wine sauce, baby onions, lardons, carrots & mushrooms with creamed potatoes

Chicken cassoulet
Bone-in chicken breast, French beans, rich red wine sauce

Bouillabaisse
Classic fish stew with rustic crusty bread

Salmon en papillote
Salmon baked in its own juices with steamed vegetables & samphire

DESSERTS

Apple Tart tatin
Turned out with caramel sauce & vanilla ice cream

Classic creme brulee
Caramelised sugar and vanilla shortbread

Almond frangipane tart
Clotted cream

Beignets soufflé
Maple syrup, cinnamon, sugar and vanilla ice cream

£36 per person

Please note that we do not serve fast food, we serve good food as fast as we can. All meals are cooked to order, please be patient during busy periods. It is possible that all our dishes may contain allergenic ingredients. Please ask a member of staff for further details. Fish may contain bones.

