

## 4 course French Supper Night

Thursday 12th January 2012  
£15 per person - Sit down 7.30pm

### BONNE SOIREE!!

#### Soup a l'oignon

Homemade French onion soup with Gruyere cheese



#### Boeuf Bourginon

Braised beef with red wine, mushrooms & shallots



#### Tarte tatin

Layered caramelised apple in a sweet pastry base  
with sauce anglaise



#### Assiette de fromage

A selection of Roquefort, Port salute & brie cheese  
with batons of celery, apple & grapes



#### Vegetarian option

Soup a l'oignon  
Aubergine farcie  
Tarte tatin  
Assiette de fromage

## 4 course Burns Night Supper

Wednesday 25th January 2012  
£15 per person - Sit down 7.30pm

#### Homemade scotch broth

With pearl barley



#### Haggis, neeps & tatties

With redcurrant syrup



#### Baked Scottish smoked haddock

Wrapped in filo & served with a Glenfiddich  
& coriander butter sauce



#### Drambuie & sultana crème caramel

With caramelised orange segments

#### Vegetarian option

Scotch broth  
Vegetarian haggis  
Cauliflower cheese  
with whiskey



## 4 course St Patrick's Night Supper

Saturday 17th March 2012  
£15 per person - Sit down 7.30pm

#### Dublin coddle broth

With Irish sausage and smoked ham



#### Colcannon cake

With stilton & pancetta



#### Beef and Guinness stew

Served with apple mash



#### Irish Cream Pudding Parfaits

With oatmeal-walnut crunch

#### Vegetarian option

Turnip & potato soup  
Mushroom stuffed with cashel blue cheese  
Baked pasta with cheese and stout

