

CAWDOR

LLANDEILO

BEAUJOLAIS DAY

Thursday 19th November 2020

3 courses £25 per person

- Starter -

Classic French onion soup with Gruyere croutons

French goats cheese and caramelised shallot tartlet,  
Beaujolais reduction, pear and walnut salad

Mussels with white wine and shallot and roasted garlic baguette

- Main -

Beef bourguignon with gratin dauphinoise

Chicken coq au vin with pomme puree

Seared salmon tranche with sautéed potatoes and sauce vierge

- Dessert -

Vanilla crème brulee with macaron

Chantilly cream filled profiteroles with chocolate sauce

Prune and almond tart with crème anglaise

- Glass of Beaujolais -

