



Spring Menu

Entree

Salade de Crevettes au Pamplemousse

Prawns, avocado and grapefruit cocktail served in a grapefruit bowl

Champignons à la Dijonnaise

Mushrooms baked in a creamy white wine and French mustard sauce. Vegetarian

Le tour de France

Travel the French countryside with this tasting plate of cheese and paté. Served with bread

Escargots à la Bourguignonne

Dozen French snails cooked in butter, garlic and parsley

Main Course

Filet de Boeuf, sauce au Bleu d'Auvergne

Beef fillet topped with a French blue cheese sauce, served with baked potatoes and salad

Cuisse de Canard Bordelaise

French Duck thigh confit served with roasted sliced potatoes

Noisette de porc en croute d'épices

Pork fillet roasted in a mustard, ginger, honey, cranberries and coriander

Gratin de Courgettes et Patates Douces

Vegetable bake of zucchini, sweet potato, egg and French emmental cheese. Vegetarian

Poisson du jour

Fish of the Day – please ask our wait staff for today's selection

Dessert

Gourmandise aux Cassis et Rhubarbe

Layers of blackcurrant, rhubarb, yoghurt and almond – a chilled treat

Succes au Framboises

A soft biscuit with almond meal and raspberry mousse. Gluten free

Crème Brulee

A Fre-Jac Favourite - A heavy cream dish topped with brown sugar