



THE RED LION WILLINGDON BEAUJOLAIS NOUVEAU 2017

AMUSE-BOUCHE

DEVILLED OYSTER WITH TABASCO

UN

TWICE BAKED GOATS CHEESE SOUFFLE

MOULES MARINIÈRE, WITH FRENCH BREAD

FRENCH ONION SOUP WITH A CHEESE CROUTON

DEUX

BEEF BOURGUIGNON, TENDER BRAISED BEEF WITH VEGETABLES & TOMATO, SERVED WITH FONDANT POTATO

STEAK AU PONRE, PEPPERED SIRLOIN STEAK WITH SWEET POTATO DAUPHINOISE & CONFIT CHERRY TOMATO

RATATOUILLE MILLE FEUILLE, WITH ROASTED TOMATO & CHARRED SWEET POTATO

ALL MAIN MEALS SERVED WITH SAUTEED SAVOY CABBAGE, CAULIFLOWER MORNAY & GARLIC ROASTED CARROTS

TROIS

CREPES SUZETTE, FRIED PANCAKES DRESSED WITH AN ORANGE & GRAND MARNIER SYRUP & GLAZED ORANGE

RASPBERRY CRÈME BRULÉE WITH BOUDOIR BISCUITS

CHOCOLATE GANACHE DIPPING POT WITH FRESH STRAWBERRIES & CRUSHED MERINGUES

2 X COURSES £25

3 X COURSES £30

INCLUDES A GLASS
OF BEAUJOLAIS

