

# GOODFELLOWS

## BASTILLE DAY- FRANCE'S NATIONAL DAY

### CELEBRATION MENU SUNDAY 14TH JULY 5-10PM

5 courses £70

#### PREMIER PLAT

##### 'HORS D'OEUVRE'

Selection of French appetisers and salads

Wine suggestion:

Kir or Pernod £7

#### ENTRÉE

##### 'RILLETES DE SAUMON'

Flaked salmon with creme fraiche, Dijon mustard and chives

Wine suggestion:

Touraine Sauvignon Blanc £8.5 / £33

#### POISSON

##### 'BOUILLABAISSÉ'

Mediterranean fish stew with saffron garlic mayo

Wine suggestion:

Chablis, Domaine de la motte £14 / £54

#### PLAT PRINCIPAL

##### 'DUCK A L'ORANGE'

Roast breast of duck with an aromatic orange sauce

Wine suggestion:

Chateau des Graviereres, Grave 2019 £13 / £49

#### DESERTS

##### 'FRUITS ROUGES EN GELÉE DE CHAMPAGNE'

Red berries set in a Champagne jelly

Wine suggestion:

Sauternes £17 / £51 (half Bottle)

#### COFFEE & TEA

Tea, coffee or hot chocolate

£4.00

