

“Beaujolais Nouveau est arrivé!”

*On the evening of Thursday, 18th November we are offering a fabulous
French inspired menu*

Menu

Start your flavoursome feast with a glass of 2021 Beaujolais Nouveau

To Start

Guinea Fowl & Duck Liver Terrine

(with onion, candied walnut & sourdough bread)

Classic French Onion Soup

(with an OMG cheese crouton)

Baked Camembert

(with chef's dipping sourdough)

Garlic Stuffed Mushroom

(with sourdough bread)

Salade Niçoise

(traditional salad from Nice with hard-boiled egg, tuna & olives)

Main Course

Beef Bourguignon

(tender beef, lardons, shallots & button mushrooms in a red wine sauce)

Fricassee De Poulet

(chicken breast cooked in a cream & white wine sauce)

Bouillabaisse

(rustic fish stew served with rouille topped garlic bread)

Confit Duck Leg & Garlic Sausage Cassoulet

(in a rich Beaujolais sauce)

Roasted Vegetable Mille Feuille

(in a tomato sauce)

(All served with Tenderstem Broccoli & Almonds, Lyonnaise Potatoes and Ratatouille)

Dessert

Apple Tarte Tatin

Dark Chocolate Choux Buns

Remy Martin Crème Brulée

Selection of French Cheeses

£25 per person. Pre-order required 48 hours before.

Call 01424 772717 to book

The Squirrel Inn - Beaujolais Nouveau

Pre order

Name of booking: _____

Time of booking: _____

Number of Guests: _____

Phone Number: _____

Email Address: _____

Guests Name:	Terrine	French Onion Soup	Baked Camembert	Mushrooms	Salad Niçoise	Beef Bourguignon	Fricassee De Poulet	Bouillabaisse	Cassoulet	Vegetable Mille Feuille	Apple Tarte Tatin	Chocolate Choux Buns	Crème Brulée	Cheese	Please indicate dietary requirements eg: Vegan, Gluten Free, Dairy Free

Please Note:

We require your pre order by Tuesday 16th November

Pre-orders can be emailed to: squirrelinnbattle@gmail.com or call 01424 772 717

www.thesquirrelinn-battle.co.uk