



# PIER 64

## BEAUJOLAIS DAY

### 21st November 2019

#### ENTRÉE

**French Onion Soup (V)**

*Served with Cheese En Croute*

**Chicken Liver Parfait**

*Black Olive, Lemon, Date & Tamarind With Toasted Sourdough*

**Cod Cheeks with Sauce Verte**

*Served with Pickled Shallots*

**Smoked Salmon**

*Served with Crème Fraiche, Crispy Capers, Parsley & Shallot Salad*

#### PLAT PRINCIPAL

*Served with a large glass of Beaujolais Nouveau*

**Boeuf Bourguignon**

*Served with Dauphinoise Potatoes & French Beans*

**Pan Fried Filet of Salmon**

*Served with Herb Migas, Asparagus, Broccoli & Citrus Beurre Blanc*

**Roast Chicken Supreme**

*Served with Chasseur Sauce & Pomme Puree*

**Wild Mushroom Risotto (V)**

*Served with Pickled Enoki Mushrooms & Truffle Oil*

#### DESSERT

**Beaujolais Nouveau Poached Pears**

*Served with Pain D' Epices*

**Tart Au Citron**

*Served with Raspberry Sorbet*

**Vanilla Crème Brulee**

*Served with Home-Made Shortbread*

**Plateau De Fromages**

*Selection of British & Continental Cheese*