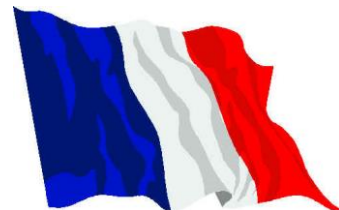




# CAFE LEO



## **French Night - Saturday 4<sup>th</sup> March 2017**

### Plateau Du Démarreur

A Selection Of All The Following Will Be Served To Your Table

#### **Soupe À L'oignon**

*A Small Taster Of French Onion Soup With Gruyère Cheese Crouton*

#### **Terrine De La Maison**

*Smooth Chicken Liver Pate, Served With Caramelised Red Onion Chutney & Melba Toast*

#### **Salade Nicosie**

*Tuna With New Potatoes, Black Olives, Sun Dried Tomatoes And Green Beans*

#### **Crevettes A L'Ail (V)**

*King Prawns Sautéed In Garlic Butter*

#### **Fritots De Brie (V)**

*Breaded Brie Wedges Served With Warm Cranberry Sauce*

### Main Courses

#### **César Au Poulet**

*Classic Caesar Salad With Grilled Chicken And Parmesan*

#### **Boeuf Bourguignon**

*Slow Cooked Beef In Red Wine, Baby Onions & Bacon With French Beans With Buttery Herb Mash*

#### **Confit De Canard**

*Duck Leg Cooked In Duck Fat, Served With A Plum Sauce, Green Beans & Dauphinoise Potatoes*

#### **Loup De Mer**

*Pan Fried Sea Bass with Lemon & Caper Dressing, Served With Green Beans & New Potatoes*

#### **Tart Tatan Au Legume (V)**

*Caramelised Vegetables & Red Onion With Chilli & Fennel On Crisp Puff Pastry, Served With Salad*

### Desserts

#### **Crème Brulee Au Framboise**

*Egg Custard With Raspberries Topped With Caramelised Sugar*

#### **Sorbet De Mangue**

*Refreshing Mango Sorbet*

#### **Fondant Chocolat**

*Dark Chocolate Fondant, Vanilla Pod Ice Cream*

#### **Tart Tatan**

*Caramelised Apple Tart Served Warm With Ice Cream*

#### **Assiette De Fromage**

*Selection Of French Cheese With Caramelised Red Onion Chutney & French Bread  
(Available As A Dessert Or As An Extra Course For £3 Per Person)*

### Freshly Brewed Coffee Or Tea

**£25 Per Person**

£10 Deposit Per Person Required

A Pre Order Will Be Required One Week Before The Evening

Contact Paul Or Jess To Book A Table Or Further Details On 01476 576742

