



# French Night at The White Horse

EVERY THURSDAY FROM THE 24<sup>th</sup> FEBRUARY 2022

## Entrées

Escargots au beurre à l'ail £13.50  
(Six Snails with garlic butter)

Salade de Chèvre Chaud £7.95  
(Grilled Goat Cheese Salad with Walnuts)

Soupe à l'oignon £6.50  
(Traditional French onion Soup, Croutons & Gruyere Cheese)

Noix de Saint Jacques, purée de céleri, épinards et beurre blanc £12.95  
(Pan fried scallops with celeriac purée, spinach & butter sauce)

## Plats

Entrecôte sauce béarnaise, pommes de terre sautées et haricots verts £28.50  
(Rib eye Steak with sautéed new potatoes, French beans & Bearnaise sauce)

Cassoulet au canard et saucisse de Toulouse £22.50  
(Traditional French Cassoulet with duck breast, Toulouse sausage, flageolet beans, lardons & breadcrumbs)

Bavette aux échalottes, frites et salade mélangée £20.50  
(Flank Steak with shallots, French fries & Mixed salad)

Pithivier aux petits légumes et salade mélangée £14.95  
(Puff Pastry filled with vegetables, served with a mixed salad)

## Desserts

Crème brûlée aux framboises £7.50  
(Crème brûlée with fresh raspberries)

Tarte Tatin, glace à la vanille £7.50  
(Upside down caramelized apple tart & vanilla ice cream)

Plateau de Fromages pour deux £12.95  
(Selection of Gruyère, Roblochon, Roquefort served with grapes, plum & ginger chutney. Serves two)

## Les Vins

(Recommended wines)

Chablis Albert Bichot    Bottle £36.50    175ml £8.75    250ml £12.50

Pinot Noir Le Versant    Bottle £29.95    175ml £7.25    250ml £10.50