

The Alderton Swan

Burgundy comes to Alderton

19th October

£19.95 for two courses £25.95 for three courses £14.95 for optional wine flight (prices per person)

On Arrival

Champagne and oysters with mignonet dressing

Starters

Salt Cod Brandade, pickled cucumber and crème fraîche

Brown onion soup, gruyère cheese croûte

Twice baked smoked haddock and grain mustard soufflé

Pâté de Campagne, course country pâté, with cornichons and dijon mustard glaze

Escargots à la Bourguignonne, herb and garlic baked snails with granary baguette

Mains

Classic Beef Bourguignon, Dauphinoise potatoes

Duck leg confit with white bean and garlic sausage cassoulet.

Spiced seafood bouillabaisse, tomato and tarragon fish stew, saffron potatoes & crusty bread

Wild mushroom and leek pithivier, roast baby leeks, madeira and tarragon cream

Whole grilled sole meunière, caper beurre noisette, sauté samphire, baby potatoes, tomato Provençal

Desserts

Mocha Dacquoise, layered coffee meringue cake with buttercream

Salted caramel apple tarte tatin, caramel ice cream

Spiced baked plum and almond clafoutis, brandy cream

Dark chocolate marquise with strawberry crème Anglaise

After dinner cheeses and coffee