“Bonsoir” “Bon Appetite”

**The Stocks Inn – Wednesday 21st March**

**“French Night”**

**{£24.95 p.p. for three courses}**

**Les Entrees**

**French Onion Soup**

**Omelette Aux Fines Herbes**

(Mini Omelette with fine herbs)

**Coquilles Saint-Jacques**

(Scallop in a white wine and cream sauce with piped mashed potato)

**Warm Roquefort Salad**

(Endive, Walnut and Crouton Salad topped with a warm Roquefort Cheese dressing)

**Prawn & Smoked Salmon Terrine with a Dill Sauce**

**Les Mains**

**Coq Au Vin**

(chicken in a red wine sauce with bacon, mushrooms, carrots, shallots and herbs,

served with crème fraîche mash, green beans and baby carrots)

**Moules Marinière**

(mussels with cream, garlic, parsley and white wine served with frites)

**Blanquette de Veau**

(traditional French Veal Stew containing onions, herbs, garlic, black pepper and served with crème fraîche mash, green beans and baby carrots)

**Sole Meunière**

(fillet of sole cooked in butter, lemon and capers and served with sautéed potatoes and minted peas)

**Steak au Poivre (£2.75 supplement)**

(Filet mignon topped with a black peppercorn sauce and flambed in brandy, served with a green salad and frites

**Cheese & Spinach Soufflé**

(served with sautéed potatoes and salad garnish)

**\*\* Selected French Wine is on offer tonight – please ask your waiter for details\*\***