



**SA1 Swansea**  
**Beaujolais 2019**

To Start

- Moules a la Normande, Mussels in Normandy Cider*
- Orange & Cognac Pate, Homemade Bread*
- Roquefort & Walnut Tart, Pear Salad*
- French Onion Soup (V)(VG)*

Main Event

- Rich Beef Bourgeon (Braised Beef, Vegetables, Red Wine Jus)*
- Coq Au Vin Supreme (Chicken Supreme, Bacon, White Wine & Mushroom Reduction)*
- Seabass Basquaise (Pan Seared Seabass, Chorizo, Red Pepper & Tomato fondue)*
- Cassoulet (Vegetable & White Bean Stew, Braised Soya (V)(VG)*

*{All Mains Served with Dauphinoise or Crushed Potatoes & Seasonal Vegetables}*

To Finish

- Tarte Au Citron, Cassis Compote*
- Diablos Crème Brulee, Homemade Tuile*
- Raspberry Posset, Homemade Shortbread*
- Sweet Poached Pear & Dark Chocolate Tart (VG)*

