

BEAUJOLAIS
NOUVEAU DAY



THE SORTING
ROOM

BEAUJOLAIS NOUVEAU DAY

Thursday 16th November 2023

Traditionally marked each year on the third Thursday in November, Beaujolais Nouveau Day celebrates the uncorking of the new wine from the first harvest of grapes in the French region of Beaujolais.

To Begin

Amuse Bouche
(D,SD,G,E)

Starters

Scallops Saint Jacques

*Grilled scallops with Gruyère cheese,
button mushrooms, herb and
cream sauce*

(M,G,D,E,SD)

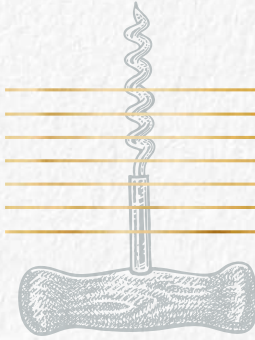
Duck Platter

*Duck liver parfait, confit duck bon bon,
smoked duck breast, marinated cherries,
gremolata, melba toast, butternut squash
velouté, sautéed ceps*

(G,S,D,E,SD,C)

Mushroom and Truffle
Tortellini

(GD,E,C)



Mains

Mushroom and Goat's Cheese Pithivier

*Provençale vegetables, red pepper and
basil sauce*
(V,D,G)

Ten-Hour Slow Braised Shin of Beef

*Beef croquette, potato galette, winter
spiced red cabbage, red wine jus*
(G,S,D,E,SD)

Sole Véronique

Pommes purée, baby spinach
(F,D,SD)

Desserts

Tarte Tatin

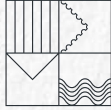
Calvados crème, Anglesey honey ice cream
(GD,SD)

Tarte au Citron

Crème Chantilly, assiette of raspberries
(G,D,E)

Chocolate Fondant

*Chocolate salami, coffee ice cream, warm
chocolate sauce*
(G,S,D,E)



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A discretionary 10% service charge will be added to your bill. Please advise us of any food allergies.

Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

✓ *Vegan, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.*