

Pallant Brasserie

• FRENCH POP-UP DINNER •
29th & 30th October

STARTERS

Duck and Prune Potted Terrine
charred baguette, cranberry & apricot conserve

Cheese Soufflé (v)
dressed rocket, micro herbs

MAINS

Pork Belly with Truffle and Leeks
*sautéed potatoes, pancetta, cavalo nero, calvados
jus*

Lemon Sole with Beurre Noisette & Almonds
new potatoes, french beans

Vegetable Cassoulet (v)
chervil and chive crumb, seasonal vegetables

DESSERTS

Crêpes Suzette
vanilla bean gelato

Coffee Crème Caramel
crème fraîche

£30 per person