LA GRAND E FETE A WEEK OF CELEBRATING ALL THINGS FRENCH Monday 2<sup>nd</sup> – Saturday 7<sup>th</sup> September

WALMER CASTLE

FREEHOUSE EST. 1845

MON 2ND WALMER - GYPSY JAZZ TRIO 7PM - 10PM (3 SETS)

TUESDAY 3RD EVENING – TRADITIONAL FRENCH MIME ARTIST 7PM ONWARDS

WED 4TH WALMER - CHANSONS FRANCAISES DUO 7:30PM - 9:30 (2 SETS)

No ticket required. Please call us on 020 3837 4600 or visit our website to book a table.

## WALMER CASTLE

## FREEHOUSE EST. 1845

LA GRANDE FETE - FRENCH WEEK MENU Monday 2<sup>d</sup> - Saturday 7<sup>th</sup> September

Apéritif

FRENCH MARTINI, Ketel 1 vodka, Chambord, pineapple juice BREAKFAST MARTINI, Greenall's gin, Cointreau, lemon juice, orange marmalade

*Starters* CLASSIC FRENCH ONION SOUP, Comté croutons ESCARGOT DE BOURGOGNE, warm French baguette, parsley & garlic butter

Paired with SAUVIGNON TOURAINE, DOMAINE DE MARCE LOIRE, France 2022

## Mains

CONFIT BARBARY DUCK LEG, pommes fondantes, green beans, lardons, orange and Madeira jus BOUILLABAISSE, mussels, prawns, gurnard, monkfish, samphire, saffron potatoes and rouille

> Paired with CHARDONNAY, LA FOULE, IGP PAYS D'OC, France 2022 BOARDEAUX, JEROBOAMS, FRANÇOIS THIENPONT, France 2018

> > Puddings

CRÈME BRULÉE

SELECTION OF CHEESES, Roquefort, Comté, Reblochon, artisan crackers, apple, walnuts

## To Finish

SAUTERNES, Romer du Hatoy, France 2016 A selection from Harris Vintners (please ask the team for a full list)

> V: Vegetarian Vg: Vegan Gf: Gluten free Av. Gf / Vg: Available Gluten free / Vegan please ask your server

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts. A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.