

5th & 6th  
April 2024

— LE —  
TAUREAU ROUILLE



Two  
Nights  
Only

# Vive La France!

*Two Courses: £34.95 (includes Amuse Bouche)*

*Three Courses: £39.95 (includes Amuse Bouche, Coffee & Petit Fours)*

*Savour a magical weekend with gourmet French cuisine, fine wines, candlelit ambiance, and impeccable service at The Rusty Bull restaurant.*

## — Entrée —

Baked Camembert Cheese Studded with Garlic, Honey and Thyme  
served with Crusty Bread (To share) (£7 Supp)

Duo of Salmon Rillettes with a hint of Dijon Mustard and Dill  
Confit of Duck a L'Orange

Pan Seared Snapper with a Citrus, Fennel and Radish Salad

Tartlet of Thyme Roasted Artichokes, Goats Cheese and Beetroot Glaze  
with a Toasted Walnut Endive Salad

## — Plat —

Provençal Vegetable Tian with a Roast Red Pepper Coulis,  
Crispy Basil Leaves and Straw Potatoes

Yellow Fin Tuna Nicoise Salad, Fine Green Beans, Marinated Black Olives,  
Roast Pepper, Anchovies and Cherry Tomatoes

Chicken and Wild Mushroom Fricassee served with a White Wine and Tarragon Cream,  
Sauteéd New Potatoes and Orange Glazed Carrots

Twice Cooked Pressed Pork Belly served in a Toulouse Sausage Cassoulet

Beef Bourguignon Red Wine Marinated Brisket Slow Cooked with Baby Onions and Bacon  
Lardons with Parsley Infused Creamed Potatoes

## — Dessert —

Honey, Cinnamon and Apple Tarte Tatin with Vanilla Ice Cream

Poached Pear with Ginger Ice Cream, Praline Dust and Chocolate Sauce

Chocolate and Hazelnut Filled Croissant Smothered with Vanilla Crème Anglaise

Roasted Strawberry Crème Brulée

French Cheese Board (£5 Supp)

*Bookings only. Reserve your table now*

Simply speak to one of our friendly staff now or contact us on: 01484 668949 / 01484 661231

Email: [info@therustybull.co.uk](mailto:info@therustybull.co.uk) [www.therustybull.co.uk](http://www.therustybull.co.uk)