

# SUNDAY EVENING



## THE SURFIN' FROG FRENCH EXPERIENCE:

EVERY SUNDAY EVENING WE SET ASIDE OUR USUAL MENU, SLOW IT DOWN AND KEEP IT SIMPLE WITH OUR FRENCH NIGHT MENU:

The Frog's French recipe: keep it simple, take the best fresh ingredients, cook to perfection, add a little French "je ne sais quoi", serve with a smile, sit back and watch happy people spend time with friends and family

All Sunday evening meals include today's unique selection of "amuses bouches" - little French nibbles to get your taste buds zinging, served with a glass of "kir petillant" - chilled bubbly wine with choice of fruit liqueurs (blackberry, raspberry, or blackcurrant)

### STARTERS:

- Farmhouse paté with warm mini-rolls £5.95
- Caramelised red onion & goat's cheese tartlet with salad £5.75
- Frog's legs: the most famous of all French dishes and deserving a place on The Surfin' Frog French night menu! Lightly fried in a garlic & lemon butter with warm baguette Go on, give them a try....you know you want to! £6.75

### MAIN COURSES:

- Ribeye steak . Dry-aged ribeye steak, pan fried with a choice of caramelised red onion & cream sauce or chili & lime butter, served with French fries £22.95
- Moules Marinières. Succulent local mussels in a rich cream, wine & shallot sauce with smoked garlic, herbs and a hint of cheese. Served with French fries and a warm baguette £18.95
- Salmon in a light champagne sauce with buttery, herb-infused rice or dauphinoise potatoes £17.95
- Whole duck leg in a rich Noblesse sauce, slow-cooked for 5 hours until it falls off the bone - served with dauphinoise potatoes £18.95
- Mushroom Wellington: individual puff pastry with mushroom, spinach & a touch of blue cheese (or cheddar option) (V) £15.95

### DESSERTS:

- And to finish it all off our Surfin' Frog special dessert - "café gourmand" - a selection of mini-desserts and an espresso coffee £7.95
- See specials board for today's other desserts .....