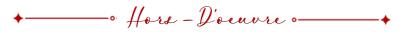
CABARET CLUB NOULIN ROUGE SOIRÉE!



MYSTERE DU BOIS

Classic French Onion Soup, Caramelized onions & toasted baguette au fromage where shadows hold the scent of betrayal (vga/gfa)

SEA SERENADE

Prawns & Chervil velouté', Hot garlic hinted golden bread. Grand opening (gfa)

GOLDEN SPOTLIGHT

Choux filled with Duck mousse & Cognac, Bitter orange chutney, toasted seeded bread... do you love me? (gfa)

VELVET CABARET

Crepes filled with asparagus & Grouviere, glazed Mornay sauce where love must be a secret (v)



FLAMING SCENE

Chicken breast in a red wine sauce simmered with mushrooms, onions, pancetta & intrigue. (gfa,ha)

PEPPERY CAN-CAN

Roasted Angus beef (cooked pink) with Brandy & black cracked pepper cream that will spice the things up (gfa)

RIVIERE DE LIMON

Sea bass fillet tangled in a tourbillon of citrus, capers, and Mediterranean attraction. (gfa)

THE ABOVE ARE SERVED WITH STEAM VEGETABLES AND POTATOES

MIDNIGHT TANGO

Creamy Camembert and redcurrant risotto with elegance and power. (vga, gfa)
Served with sauteed spinach



LE BAL DU MOULIN

Our Signature chocolate profiteroles made with love ..

OR

Raspberry sorbet & Vanilla ice cream (GF, DF, VG)

(V) vegetarian | (VG/A) vegan (adaptable) | (GF/A) gluten free (adaptable) | Please mention when ordering. We are unable to guarantee the absence of allergens in our menu items. Please enquire with management. A discretionary 10% service charge will be added to the bill.