

THE PB FRENCH FINE DINING EXPERIENCE

Tuesday 6th March 2012

Join us for this hugely popular event and enjoy a wonderful French themed, three-course seasonal fine dining treat created by our French head chef Pierre Chevillard and his team. With suggested wines by our Pb sommelier for each course.

Canapés



Starter

Escalope de saumon d'ecosse a l'oseille

Thin scottish salmon fillet, noilly prat and sorrel sauce

Recommended Wine: Crozes Hermitage Blanc, Les Gravieres, Jean-Luc Colombo
From the Rhone Valley the Crozes Hermitage Blanc displays flavours of lemon, white flowers and has a refreshing minerality which perfectly matches our salmon starter.
£8.00 per 175ml glass



Main course

Cotelette d'agneau provençal, epaule confite a l'aubergine, Hachi parmentier

Lamb cutlet crusted with herbs and tomato, lamb shoulder confit with egg plant, Lancashire hot pot

Recommended Wine: Chateau Lamothe-Cissac, Cru Bourgeois Haut-Medoc
With it's flavours of ripe cherries, liquorice and vanilla the Chateau Lamothe works beautifully with this dish.
£7.00 per 175ml glass



Plateau de fromages



Desserts

Soufflé chaud citron, glace au citron brule, gelee aux griottes acidulees


Hot lemon soufflé, lemon curd ice cream brule, sweet and sour cherries jelly

Recommended Wine: Duval-Leroy Rose Sec
The Duval-Leroy, Rose Sec dessert Champagne is delightfully refreshing with red fruit flavours and a hint of sweetness - perfect for the hot lemon soufflé.
£9.00 per 125ml glass



café & petits fours

Price £44.95

 vegetarian options are available

pebble beach
restaurant • café • bar • accommodation

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