

OFFER

Offer

£10 Offer, £15 Offer

Venue: The French Quarter

Description

Celebrate NE1 Restaurant Week this January at The French Quarter. Enjoy £10 and £15 Offers.

Lunchtime Menu (Sample) - 2 courses £10

Available Tuesday – Saturday 12.00 - 2:45pm

Entrée & Plat OR Plat & Dessert

Dinner Menu - 2 Courses £15

Available Tuesday – Thursday - 5:00 - 9:45pm / Friday – 5:00 – 6:30pm / Saturday – 3:00 – 6:30pm

Entrée & Plat OR Plat & Dessert

Lunchtime Menu - Sample

Entrées

Moules à la Provençale - *Mussels in a Tomato, Chilli, Garlic, Parsley & White Wine Sauce*

Foies de Volaille Sautés - *Pan-fried Chicken Liver, Walnut, Garlic, Butter & Cumin Sauce, served with Mix Leaves*

Soupe à l'oignon - *Traditional French Onion Soup (V)*

Plats

Poivrons Farcie ou Riz et Petit Pois - *Roasted Pepper Stuffed with Spinach & Garden Pea Risotto (V)*

Filet de Bar et sa Julienne de Légumes Beurre Blanc - *Grilled Sea Bass Filet with Vegetables topped with a Beurre Blanc Sauce*

Bavette Grillée, Pommes Sautées & Sauce Dijonnaise - *Chargrilled Flank Steak served with Sautéed Potatoes & a Creamy Dijon Mustard Sauce*

Desserts

Poire Pochée – *Pear Poached in Red Wine & Cinnamon (Ve)*

Mousse au Chocolat – *Homemade Chocolate Mousse*

Ile Flottante – *Soft Meringue, Crème Anglaise, Caramel & Almond Flakes*

Dinner Menu

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Entrées

Pain à la tomate - *Confit Tomato, Garlic & Olive Oil served on Toasted Sourdough (Ve)*

Caviar d'aubergine - *Smoked Aubergine, Garlic & Parsley (Ve)*

Pâté de Foie de Volaille - *Homemade Chicken Liver Pâté*

Tapenade noire - *Crushed Black Olives, Garlic, Parsley & Chilli (Ve)*

Plats

Choose one of the following:

Blanquette de Volaille à l'ancienne - *A Traditional Creamy Casserole of Chicken, White Wine, Mushroom, Carrot & Leek*

Agneau grillé - *Lamb rump served with thyme jus*

Boeuf Bourguignon - *Tender Diced Beef Shoulder Braised in Red Wine, Carrots & Herbs*

Courgette Farcie - *Courgette Stuffed with Spinach, Lentils, Cumin & Paprika (Ve)*

Accras de Morue - *Salted Cod Croquettes with Tomato & Red Chilli Sauce*

Moules Marinières - *Mussels steamed in White Wine, Garlic, Parsley & Cream*

And Choose one of the following:

Mille-feuille de betteraves - *Fondant Red & Golden Beetroot, Courgette & Tomato topped with Deepfried Parsley (Ve)*

Gratin dauphinois - *Thinly Sliced Potato, Garlic, Crème Fraiche & Cheese (V)*

Pommes frites - *Homemade Chunky Chips served with Aioli & Pepperade (Ve)*

Ratatouille - *Roasted Aubergine topped with Courgette, Pepper, Tomato & Garlic (Ve)*

Cromesquis au Fromage - *Homemade French Cheese Croquettes (Ve)*

Mesclun de Salade - *Mixed Green Leaves, Red Onion, Tomato & Cucumber (Ve)*

Desserts

Crème Brulée – *Classic Caramelised Vanilla Custard*

Mousse au Chocolat – *Homemade Chocolate Mousse*

Ile Flottante – *Meringue Clouds in Fresh Custard and Almond Sprinkle*

Poire Pochée au Vin Chaud – *Pear Poached in Mulled Wine & Cinnamon (Ve)*

Contact

Address Arch 6, Westgate Road, Newcastle Upon Tyne, NE1 1SA

Telephone 0191 222 0156

Valid from

Tuesdays, Wednesdays, Thursdays, Fridays & Saturdays 20th January - 26th January 2020

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newcastle **NE1**

OFFER

Terms and Conditions

Closed Sundays and Mondays, offer valid 21st - 25th January 2020