



FESTIBELL

LUXURY
BELL TENT HIRE




THE
**FRENCH
KITCHEN**

JUNE 2024



Small Plates & Bar Snacks

Chew Valley Oak Smoked Salmon, Celeriac Remoulade, Salsa Verde - **£6**

Fish, Celery, Egg, Mustard

Labneh with Watermelon, Cucumber and Mint, Flaxseed Crackers (V) - **£5**

Milk, Wheat

Vegetable Bhaajis with Coconut Chutney (VG) - **£5**

Soya

Patatas Bravas (VG) - **£5**

Crispy Somerset Pork Belly with Cider & Honey - **£6**

Sulphites

Grilled Halloumi with Sage, Honey & Lemon (V) - **£6**

Milk

(Allergens shown in Italic)



Grazing

Artisan Breads & Olives (VG) - **£10**

Wheat

Fries (VG) - **£4**

Cheesy Fries (V) - **£6.50**

Milk

Ploughman's Platter to Share:

Local Cheeses (Wookey Cave Aged Cheddar, Somerset Brie & Whitelake Goats)

with Honey Roasted Ham, Warm Crusty Bread,

Pickles, Chutney and Grapes - **£18**

Wheat, Milk, Mustard, Sulphites

(Allergens shown in Italic)



Mains

6oz Butcher's Beef Burger

Mature Cheddar, Tomato Chutney, Fresh Tomato & Gherkins in a Soft Brioche Bun.

Served with Skinny Fries - **£15.50**

Milk, Wheat, Soya, Sulphites

(VG) Alternative - Vegan Burger with Plant-Based Cheese, Tomato Chutney, Fresh Tomato & Gherkins in a Soft Bun. Served with Skinny Fries.

Fish Finger Sandwich

in White Bakery Bread, Tartare Sauce, Lemon, Salad and Skinny Fries - **£11.50**

Milk, Egg, Fish, Wheat, Sulphites

Fragrant Thai Rice Noodle Salad *Mustard, Egg*

with Ginger Chicken / Tofu **(VG)** *Soya*

/ King Prawns *Crustacean* - **£15.50**

Greek Chicken / Halloumi *Milk* **(V)** Souvlaki

Grilled Flat Bread, Tzatziki and

Greek Tomato & Onion Salad - **£13.50**

Wheat, Milk

Pork Schnitzel with Cucumber Salad, Lemon and Crispy Potatoes - **£15.00**

Egg, Wheat

Loaded Mac'N'Cheese

Classic Comfort Food, Topped with Local Cheddar, Bacon Bits & Spicy Jalapeno - **£11.50**

Wheat, Milk, Mustard, Sulphites

(V) Alternative available - loaded with Portobello Mushrooms

Classic Croque Monsieur / Mademoiselle

French Toastie with Bechamel, Ham & Cheese OR Cheese & Mushroom - **£8.50**

Wheat, Milk, Mustard, Sulphites

Warm Feta & Watermelon Salad

with Toasted Seeds And

Pomegranate Dressing **(V)** - **£12.50**

Milk

(VG) Alternative - Vegan Feta Available



Sweet

Loaded Brownie - £8.50

Warm Belgian chocolate brownie topped with vanilla ice cream, fudge crumble, white chocolate sauce

Egg, Milk

Ice Cream Sundaes - £10

Espresso: 2 scoops of coffee ice cream, Kahlua (25ml), coffee syrup, whipped cream, brownie crumble *Milk, Sulphites, Egg*

Eton Mess: Fresh Cheddar strawberries, 2 scoops strawberry & clotted cream ice cream, strawberry coulis, whipped cream, baby meringues *Milk, Egg*

Russian: Vodka (25ml), 2 scoops lemon sorbet, whipped cream, crystallised ginger, ground cinnamon *Milk, Egg*

Vintage Ice Cream Bike

A delicious range of Cornish ice creams from Callestick Farm, and mouth-watering sorbets, served in tubs or cones with optional chocolate flakes topping.

1 scoop - **£3.50** | 2 scoops - **£4.75**



Bar Menu

SPIRITS

Singles: £3.80 / Doubles: £7

Kraken Rum 35ml

Smirnoff Red 35ml

Jack Daniels 35ml

Disaranno 35ml

Archers 35ml

Malibu 35ml

Jamesons 35ml

Courvoisier 35ml

Mixers - £2.50

GIN & TONIC

Gordons London Dry 35ml - £4.50

Bombay Sapphire 35ml - £4.50

Martin Millers 35ml - £5

Hendricks 35ml - £5

Gordons Pink 35ml - £4.50

Tanqueray Orange 35ml - £4.50

Fever Tree Tonic (Original/Light) - £3

PIMMS

Pimms Glass - £9.50 / Jug - £27.50
Lemonade, Mint Sprigs, Cucumber Ribbons,
Sliced Orange and Cheddar Strawberries

COCKTAILS

Classic Mojito - £9.50

Mint, White Rum, Sugar Syrup, Lime, Soda

Negroni - £9.50

Campari, Dry Gin, Sweet Vermouth

Espresso Martini - £9.50

Vodka, Coffee, Ice, Sugar Syrup

Bloody Mary - £9.50

Vodka, Tomato Juice, Worcestershire Sauce,
Tabasco, Salt, Pepper, Celery

Virgin Mary - £6

Tomato Juice, Worcestershire Sauce,
Tabasco, Salt, Pepper, Celery

LAGER, CIDER & ALE

Birra Moretti Draught Pint - £6

Peroni 330ml - £4.50

Corona with Lime 330ml - £4.50

Thatchers Gold Draught Pint - £5

Thatchers Blood Orange 440ml - £4.50

Wookey Ale "Witch Way Home"

Session Pale Ale 440ml - £4.50

Wookey Ale "Knights Templar"

Black IPA 440ml - £4.50

Pennard Weasel Cider 500ml 4.2% - £6

Plus Alcohol Free Ale, Peroni & Cider



Bar Menu

WINE BY THE BOTTLE (75cl)

HOUSE WINES

Bottle - **£25** / Glass (175ml) - **£8**

Merlot
Sauvignon Blanc
Rosé, South of France

WHITE

Picpoul de Pinet - **£30**

Verdejo - **£30**

ROSE

Provence Rosé - **£30**

RED

Rioja Reserva - **£30**

Primitivo - **£30**

SPARKLING

Prosecco - **£30** / Glass (125ml) **£8**

House Champagne - **£55**

Crémant - **£35**

Bollinger - **£80**

Moët & Chandon Ice Impérial - **£95**

*The first and only champagne especially created
to be enjoyed over ice!*

SOFT DRINKS

Canned Water - **£2**
(Still/Sparkling 330ml)

Fruit Juice - **£2.50**
(Orange/Apple/Tomato 250ml)

Sparkling Elderflower (330ml) - **£2.50**

Fizzy Drinks - **£2.50**
(Coca Cola, Diet Coke, Lemonade 250ml)

San Pellegrino Can - **£3**
(Limonata/Blood Orange/Cherry
& Pomegranate 330ml)



The French Kitchen is a Somerset-based company catering for weddings and events in Wells and the surrounding area, located in West Horrington, nestled just outside the beautiful cathedral city of Wells, at the foot of the Mendip Hills.

Our relationship with excellent local food suppliers ensures we can source the best produce for our menus. We love to celebrate our surrounding area and support great local businesses, not only for our food produce but also for our drinks menu, offering hidden gems such as ales from Wookey Brewing Co – our next door neighbour!

And delicious Pennard Weasel Cider, made right on the doorstep of Glastonbury Festival, and as the label says, from apples “grown in rural orchards enchanted by Festival vibrations”, so close is it to the Glastonbury Festival site.