



BISTRO

The French Connection

BAR

'RAPPORTS'

Fr.: 'un Rapport' - a connection or link

'Rappports' - our 'connection' to you, our customers

Autumn 2011

Welcome to the 43rd edition of "Rappports"

The Summer Holidays came and went as fast as they always do. Our local village in the Gers had been "En Fete" at the beginning of August and Jean-Paul had a successful time of it by running a series of themes during the three or four days, ranging from Scottish, complete with Kilts, to 1930's Jazz with a band in attendance. Apparently a good time was had by all and he did extremely well.

We were joined on holiday this year by our eldest daughter and grandson who had to be collected from Toulouse Airport on the hottest day of the year, 47 degrees in the city centre! It was a little cooler at the cottage and the paddling pool was enjoyed by grandparents, parent and grandchild alike.

Unfortunately the journey home was spoilt by vehicle breakdown, but necessity was turned to opportunity by the discovery of Honfleur and its pleasures including a restaurant whose menu we reproduce in one of our special evenings (see over).

We hope **Jean-Paul** is to come over again in either late November, after the Gourmet evening, or in the Spring, and we will be running his menus over the course of a very French week. Everything will be done exactly as it would be in France, so you will eat French style at lunch time and in the evening.

Prices and Menus. In spite of ever increasing costs, we are keeping the **Menu Rouge**, available Wednesday to Friday evening, at £15.95 for three courses but, in order to maintain quality, we can no longer include the glass of wine. We still do a three course lunch Tuesday to Saturday at £12.95 or two courses for £10.95 and there is a hot dish of the day at £8.95 each lunchtime too. Lunch time dishes and the Menu Rouge change weekly. We still have a big range of lighter meals, baguettes, wraps, bagels, pastries, paninis etc. & DON'T FORGET, WE ALSO DO GLUTEN FREE DISHES. There is also a new A La Carte menu which is available day and evening with Vegetarian and Gluten free choices.

Catering. Yes we do it! Big or small, talk to us about your event. **Bistro Food at Home.** We have now extended our range so that not only can you order complete meals to eat at home but we have a selection of dishes from our a la carte menu ready prepared and freshly cooked & competitively priced to go in your fridge or freezer.

Email. If you have not received email from us please check that you have not classed us as "Spam" and see that your mailbox will accept mail from "CHARDWICKEGARNER@AOL.COM" and "INFO@FRENCHCONNECTIONBISTRO.COM"

DATES FOR YOUR DIARY

Friday 7th October	Taste of Brittany
Friday 14th October	Steak Frites, Moules Frites
Thursday 27th October	A Taste of the Auvergne
Saturday 5th November	Bonfire Night
Thursday 10th November	A Taste of Gascony
Friday 25th November	Gourmet Evening
Commencing Tuesday 6th December	Christmas Menus See Separate Sheet
See Diary Sheet over for More Detail	

Friday 7th October

A Taste of Brittany – “L’ Escapade” in Honfleur

More often driven past than visited, the fishing port Honfleur which is just on the other side of the Seine estuary from the ferry port of Le Havre is nevertheless a very pretty little town well served with charming, if expensive, waterside seafood restaurants.

Due to a vehicle breakdown on our way home, a forced stay turned into a delightful interlude with the discovery of this little restaurant just back from the main harbour. Tonight’s menu is drawn from the fare on offer there and includes a KIR NORMANDE.

Three Courses £22.95 per person

Friday 14th October

Moules Frites – Steak Frites

An always popular evening celebrating the return to the full season of fresh mussels. A variety of sauces for the mussels, and a choice of steaks and sauces too.

All items individually priced

Thursday 27th October.

A Taste of the Auvergne – “La Truffade” Parthenay.

Found whilst heading north after our holiday, this little restaurant which is actually in Deux Sevres, is run by a father and son team who originally came from the Auvergne and the restaurant is named after a classic potato dish from that region.

*Tonight’s menu is from La Truffade and includes a special KIR also from the region
£22.95 per person*

Saturday 5th November

Bonfire Night

A free Glass of mulled wine for all our evening diners.

Our normal a la carte menu and some seasonal specials on the blackboard.

Thursday 10th November

A Taste of Gascony.

The last in the series for this year, our “return” to Gascony brings new dishes from our friend from the Bistro des Armagnacs and from other friends in the South West of France.

Tonight’s menu will be full of Autumn flavours and will be accompanied by a half litre (between two diners) of wine also from the region..

There will be lots of choice within this three course menu..

£22.95 per person

Friday 25th November.

Gourmet Evening

Asked for by many, and following a successful similar evening a year or so ago, we present for tonight a tasting menu as popularised by some Michelin starred restaurants but without the silly prices or the trip to Birmingham or London.

Six taster courses for only £34.50 per person and the choice of a “wine flight” at only £15.50 or select your wine from our list as usual.

Places will be limited for this evening so please book as soon as you can.

01384 390940

DECEMBER MENUS.

As always, we offer a turkey free dining experience of quality seasonal food prepared and cooked in French provincial style. A basket of fresh baked French bread is also included as is a selection of roasted vegetables with main courses.

*This year we have on offer a festive menu running from December 3rd, copies will be available shortly and published on our web site www.frenchconnectionbistro.com. In addition our light lunch and snack menus will be available at mid-day plus an *A la Carte menu* for the evenings if you do not want the festive fare. **The a la carte menu is only available for bookings of up to six persons.***

Festive menus of three courses are available at £16.95 for lunchtime and at £25.95 in the evening. Discounts of £3.00 are available for Tuesday to Thursday evenings only. Booking forms will be available shortly, also available to download, and a deposit of £10 per person will be required for all bookings during December.

*There will be a special extended lunch menu for **Christmas Eve**, this is a very popular event and early booking is essential.*

NEW YEARS EVE.

*Three luxury courses with champagne at midnight. Priced the same as last year at **£45.00 per person for a ticket payable in advance.** We already have some confirmed bookings so please make your decision as early as you can.*

ALWAYS COELIAC FRIENDLY!

All our "set menus" theme nights, menu rouge, a La Carte and Festive Menus, have plenty of choice with at least one dish to suit meat eaters, fish eaters, and vegetarians and Coeliacs in each section, starter, main course and dessert.

Some dishes may be offered at a supplement, and if your taste or diet cannot be met from our standard menus, then we will always try to find an alternative dish for you.

PRIVATE HIRE.

Would you like exclusive use of the restaurant for your event?

The French Connection is ideally suited for private hire as its warm and cosy ambience will suit parties of up to 45 persons in a relaxed and intimate atmosphere.

If you would like to discuss this option please contact Colette on 01384 390940 to discuss your requirements.

Menus can be tailored to suit and we can help organise musical or other entertainment if required.

Tired of Cooking?

The festive period can be very stressful at times with extra demands on your time and patience especially when entertaining.

Why not let us take some of the strain as we have a range of freshly prepared dishes for you to put in your fridge or freezer. Available for collection up to Christmas Eve lunch time.

All dishes three days shelf life in a fridge @5 degrees, and up to 3 months in a domestic freezer.

Garlic Bread	<i>Demí Baguette ready to bake.</i>	<i>Two to three persons</i>	<i>£1.50</i>
Olives	<i>Marinated ready to eat</i>	<i>Approx 100 gram serving</i>	<i>£1.50</i>
Potage D'Or	<i>Home made pumpkin and squash soup with fennel. Ready to reheat.</i>	<i>Per portion</i>	<i>£2.00</i>
Lobster Bisque	<i>Thick and creamy lobster soup. Ready to reheat.</i>	<i>Per portion</i>	<i>£6.00</i>
Provencal Fish Soup	<i>flavourful fish soup ready to reheat. Provided with garlic rouille and grated emmenthal cheese.</i>	<i>Per portion</i>	<i>£6.00</i>
Chicken Liver Pate	<i>Home made smooth chicken liver pate with cognac.</i>	<i>Whole pate about 10 portions</i> <i>Half pate</i>	<i>£15.00</i> <i>£8.00</i>
Fish Tartelette	<i>Puff pastry filled with salmon cod and prawns. Separate lemon and dill sauce. Ready to reheat</i>	<i>Individual tartelette, each. Starter size.</i>	<i>£2.95</i>
Salmon and Prawn Crepe	<i>Home made French style crepe filled with prawns, salmon, cod. & cheese. Lobster sauce separate.</i>	<i>Per portion</i>	<i>£6.95</i>
Boeuf Bourguignon	<i>Rich beef stew with carrots, gammon pieces and baby onions in red wine gravy.</i>	<i>Per portion</i>	<i>£7.95</i>
Poached Chicken Breast.	<i>Sliced cooked chicken breast in sauce to re-heat. Choice of Sauces</i> <i>Tarragon, Provencal tomato or Wild Mushroom.</i>	<i>Per portion</i>	<i>£6.95</i>
Five nut and aubergine roast	<i>Home made vegetarian five nut and aubergine roast.</i>	<i>Whole terrine, about 7 portions.</i> <i>Half terrine</i>	<i>£16.00</i> <i>£8.50</i>
Quiche	<i>Fillings by arrangement. About 8 Portions</i>	<i>Each from</i>	<i>£8.95</i>
Lasagne	<i>Meat or Vegetarian Party size 6 to 20</i>	<i>Each from</i>	<i>£18.00</i>
Dauphinoise Potatoes	<i>Made to order, any amount</i>	<i>Per portion</i>	<i>£1.00</i>
Desserts	<i>Please ask for available items</i>		