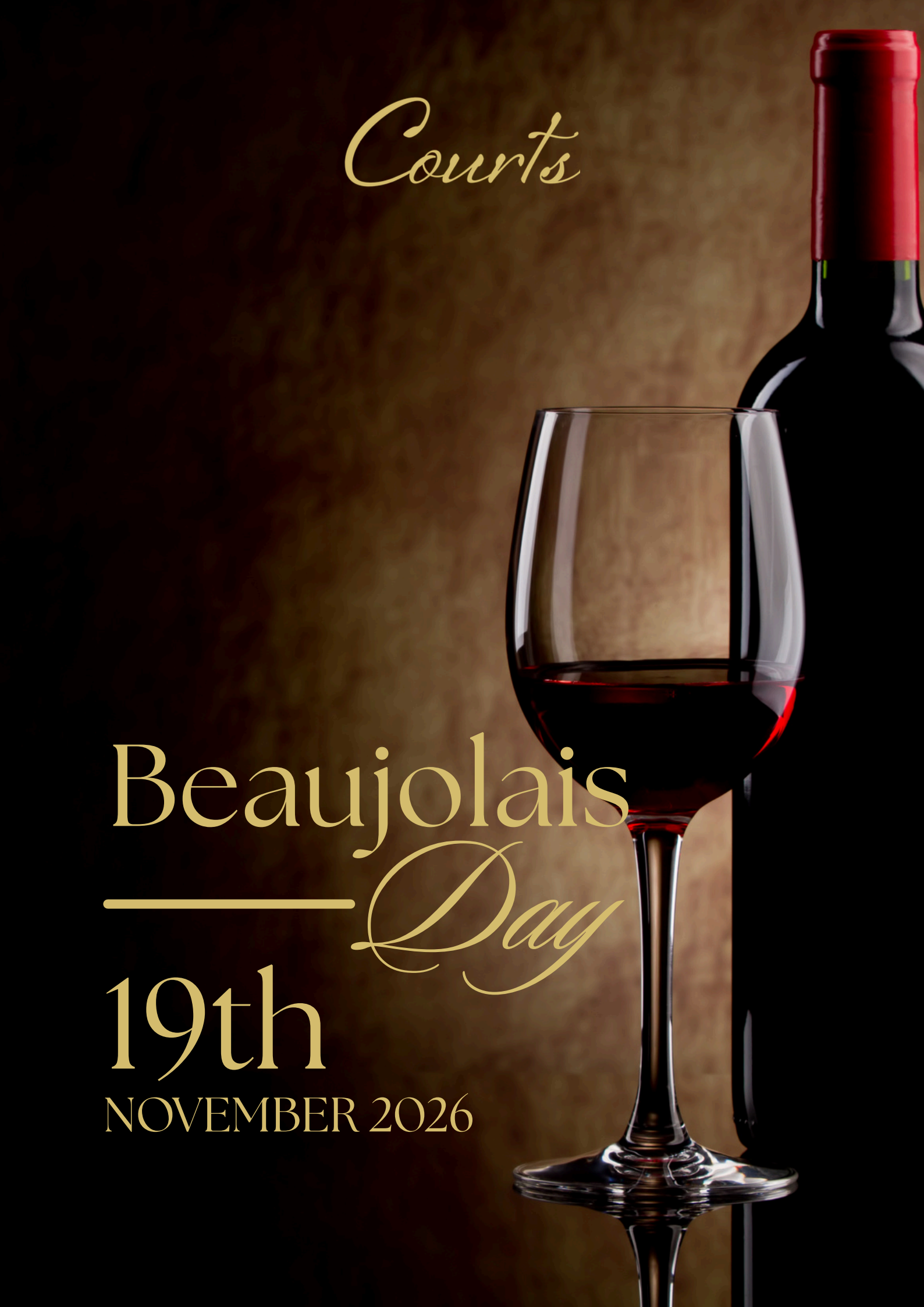
Courts

Beaujolais Day

19th

NOVEMBER 2026



Courts

Beaujolais Day at Court Restaurant
Thursday, 19th November 2026
£64 per person

Celebrate Beaujolais Day in style with
a French-inspired experience!

🍷 What's Included:

- A delicious 3-course French set menu
- A medium glass of Beaujolais Nouveau
- Live entertainment from 12:00 to 9:00 pm
- A vibrant, French-themed atmosphere

🍷 Event Details:

- Two sittings:
    - 12:00 – 2:30 pm-

Enjoy your meal, then stay and continue the celebrations with
our live entertainment and party atmosphere.

    - 3:30 – 6:00 pm

Arrive a little early and relax with pre-drinks before your meal.
Afterwards, stay and enjoy the entertainment as the celebrations continue.

🍷 Booking Info:

- Full payment required to secure your reservation
- Pre-orders must be submitted by 31st October 2026
- All bookings are non-refundable
- Please inform us of any allergies or dietary requirements

Book Now



TO START

FRENCH ONION SOUP

Slow-cooked onions in a rich beef and thyme broth, finished with toasted baguette and melted Gruyère. (V, GFA)

CHICKEN LIVER PARFAIT

Smooth chicken liver parfait served with cornichons, dressed leaves and warm brioche.

GOAT'S CHEESE SALAD

Soft goat's cheese with roasted beetroot, toasted walnuts, frisée and a sharp mustard vinaigrette. (V, GF)

THE MAIN EVENT

COQ AU VIN

Chicken braised in red wine with mushrooms, bacon lardons and pearl onions, served with creamy mash. (GF)

STEAK FRITES

Chargrilled flat Iron with crisp fries, herb butter and a simple watercress salad. (GF)

COD PROVENÇAL RATATOUILLE

Roasted cod with tomato, olive and herb sauce, served with ratatouille-style vegetables and orzo. (V)

RIBEYE STEAK

A succulent, expertly cooked ribeye steak served with grilled mushrooms, roasted tomato, golden chips and a rich peppercorn sauce.
+£10 supplement (individual)

TO FINISH

CRÈME BRÛLÉE

Classic vanilla custard with a crisp caramelised sugar top and buttery shortbread.

TARTE AU CITRON

Sharp lemon tart with a spoon of raspberry compote and lightly whipped cream.

CHOCOLATE MOUSSE

Dark chocolate mousse finished with whipped cream and smoked sea salt.