



# Allo Allo French Bistro Dinner

Sue Hodge was born in Essex and attended the Gillian Farr school of dance where she was discovered by Gerry Jerome who put her in Jack and the Beanstalk with Peter Glaze of Crackerjack fame when she was 15 years old.

Bill Kenwright thought she was perfect for Flora in The Innocents with Sylvia Syms for his national tour.

Repertory theatre, musicals, Shakespeare, farce and comedy gives Sue Hodge the diversity and skills that has made her what she is today.

#### Stage & Screen

Sue Hodge has worked with some great names, Bernard Breslaw, Charles Hawtry, Dennis Waterman, Richard E. Grant, Ralph Fiennes, Natasha Richardson, Bruce Forsyth, Lynda Baron, Bobby Davro, Bella Emberg, Lionel Blair, Kenneth Connor, Jack Haig. The list is endless.

An accomplished stage and screen Performer, Director and Choreographer both in the UK and worldwide.

See our website for future shows, dinners and events or join our monthly mailing list - [www.civiccentreuckfield.com](http://www.civiccentreuckfield.com)



Join comedy legend Mimi Lebonq (Sue Hodge) for a three-course French dinner followed by a laughter-filled visual and musical entertainment as she provides a witty insight to the show with hilarious behind-the-scenes stories

## Saturday 23 March 2019

7.15pm for 7.30pm - Tickets £35.50  
Pre-booking essential as spaces are limited

# Allo Allo French Bistro Dinner

## Starters

French Onion Soup with cheese crouton (V)  
(served with roll and butter)

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Chicken Liver Parfait  
(served with melba toast and caramelised onion chutney)

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Garlic Mushroom Galette  
(Golden puff pastry topped with creamy garlic mushrooms)

## Main Courses

Boeuf Bourguignon  
(Slow cooked steak braised in red burgundy with bacon and mushrooms served with potatoes boulangère and French green beans)

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Poulet a la Normande  
(Chicken breast with an apple and cider sauce served with potatoes boulangère and French green beans)

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Butternut Squash and Gruyère Pithivier (V)  
(Butternut squash and gruyère cheese encased in golden puff pastry and served with gratin dauphinoise and French green beans)

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## Puddings

Crème Caramel  
(served with cream)

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Apple Tarte Tatin  
(served with cream)

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Chocolate Mousse  
(served with an almond tuile)

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Tea or Filter Coffee and Mints

**Three Courses £35.50**

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Name:

Number of Guests:

Contact Number:

Starter	Number
French Onion Soup with Cheese Crouton (V)	
Chicken Liver Parfait	
Garlic Mushroom Galette	
Main Courses	Number
Boeuf Bourguignon	
Poulet a la Normande	
Butternut Squash and Gruyère Pithivier (V)	
Puddings	Number
Crème Caramel	
Apple Tarte Tatin	
Chocolate Mousse	

Please return this form to Luxfords Restaurant with your payment  
by Friday 15 March 2019

Please note there are limited places which will be booked  
on a first come basis