



St Valentin Menu

3 Course Dinner £ 34.95

Sparkling Prestige Rosé on arrival

Starters

Soupe à l'Oignon Gratinée (V)

French onion soup, served with croutons & gratin Gruyere cheese

Crevettes Royales Poêlées aux Asperges

Panfried king prawns on a bed of asparagus in garlic, red pepper & tomato sauce

Tarte au Fromage de Chèvre Chaud (V)

Oven baked goat's cheese & spinach tart

Médailles de Foie Gras Pâté

*Foie gras pate garnished with fig chutney
served with toasted fig bread*

Escargots façon Maitre d'hôtel

Oven baked snails with shallots, herbs & garlic butter

Main Courses

Confit de Canard à la Poire & Porto

*Oven roasted duck confit with poached pear,
hint of ginger & port sauce*

Paupiette de Sole Farcie aux Crabe & Epinards

*Oven baked fillet of lemon sole filled with white
crab meat & spinach in cream and lobster sauce*

Jarret de Porc aux Pommes

*Slow cooked pork shank with rosemary,
apple & cider in cream sauce*

Médailles de Filet Grillé

(Extra £ 3.00)

*Char grilled prime Angus fillet of beef set on sauted
green beans & shallots, with Bordelaise sauce, served with pomme Dauphinoise*

Crêpe Méditerranéenne (V)

*Pancake of Courgette, Peppers, Aubergines, wild mushrooms,
topped with béchamel & goats cheese gratine*

Desserts

Gateau au Fromage

Strawberry & white chocolate cheese cake with strawberry coulis

Roulé au Chocolat / Chantilly

Chocolate roulade with chantilly cream & vanilla ice cream

Crème Brûlée à la Vanille au Coulis de Framboise

Caramelised vanilla cream pot, accompanied with a raspberry coulis

Assiette de Fromages

Cheese platter



