

SAMPLE ONLY



St Valentin Evening Menu

(2 Courses £50, canapes & platate cleasner)

From: 5pm to 8:30pm Last Orders

Les Entrées

Beignet D'Haddock

Our most popular starter, strips of natural smoked haddock deep fried in a light batter, dressed with a duo of sweet stem ginger, red & green chilli dressings

Soupe Calineuse

Home-made cream of cauliflower soup flavoured with truffle, garnished with a cheddar mousse

Cochonnerie Fantaisie

Crispy pork belly, braised pork cheek & breaded pork bon bon, presented on crushed potatoes, flavoured with black pudding & spinach, dressed with a roasted garlic jus

Tarte Au Figue & Chevre

Home-made caramelised white onion tart topped with melted goats cheese & roasted fresh figs, set on a fig puree & dressed salad leaves

Mon Petit Canard Cupide

A warm Dutch pancake flavoured with spring onion topped with finely roasted duck breast, shredded duck leg rilette flavoured with garlic & parsley & duck liver mousse topped with leek crisps, drizzled with a caramelised shallot & fresh tarragon vinaigrette

Lotte D'Amour

Pan fried medallions of monkfish tail, presented on shredded pak choi & baked caramelised pineapple, garnished with a Thai sauce of fresh chilli, ginger, lemon grass, coconut milk & coriander

Risotto A La Follie De Fruits De Mer (£2 extra)

Pan fried King Scallops, King prawns & baby squid, set on a light creamy langoustine bisque risotto & topped with a fresh crab bonbon

Les Cuisses Préliminaires

Frogs legs pan fried to golden, presented on a caramelised white onion compote & a fricassee of wild mushrooms, drizzled with a smooth garlic cream

Ma Petit Caille Adorée

Pan fried quail breast, roasted quail leg confit & a fruit stuffing, presented on a fricassee of sprout & pancetta, served with game chips, drizzled with a Southern comfort jus

Le Couple Ideal

Pan fried fresh Scottish scallops served on a quenelle of sun-dried tomato tapenade, served with a courgette beignet flavoured with parmesan & finished with an orange, carrot & cardamom dressing

Les Plats

Cabillaud "Coup De Foudre"

Pan fried English cod supreme presented on buttered mashed potatoes & a julienne of seasonal vegetables, served with a creamy cep mushroom & white wine sauce

L' Entrecôte Aux Poivres

8oz sirloin steak cooked to your preference, accompanied by roasted root vegetables, our home cut chips & our beautiful creamy peppercorn sauce

Le Poisson Des Amoureux

Pan fried fillet of seabass presented on a fish cake with a fricassee of diced vegetables, dressed with an orange & rosemary beurre blanc

Duo De Chevreuil

Medallion of venison cook to medium & a suet pudding filled with braised venison shoulder flavoured with Port, pear & balsamic, accompanied by red cabbage, Dauphinois potatoes & stem broccoli, served with a Port & pear sauce

Filet "Adam et Eve" (£2 extra)

Fillet beef filled with cream cheese, cracked pepper, roasted garlic & chives, wrapped in pancetta & roasted to medium, served on a deep fried potato roulade with roasted seasonal vegetables, finished with robust Port jus

Le Fletan "Brigitte Bardot"

Pan fried fresh halibut, served on a tagliatelle pasta, bound with a creamy mussel Chowder flavoured with bacon lardons, leeks, carrots & fresh dill

Suprême De Poulet Toi Et Moi

Pan fried chicken supreme served on a fine diced ratatouille with new potato wedges, finished with a creamy saffron sauce & garnished with marinated King prawns

Canard De La St Valentin

Gressingham duck breast roasted to pink, set on a parsnip purée, served with green beans, potato & celeriac Dauphinois potatoes, dressed with a passion fruit & grain mustard sauce

Roti De Rump D'Agneau Des Amoureux

Lamb rump roasted to medium served with baby glazed root vegetables & Pomme croquettes flavoured with spring onions & parmesan, dressed with a garlic & tomato lamb jus