



# Valentine's Menu

3 COURSES FOR £30

STARTERS

**Coquilles Saint-Jacques poêlées**

Pan-seared scallops crispy chorizo and celeriac puree.

(Supplement £3)

**Saumon Fumé**

Orange marinated smoked salmon in a cream cheese bruschetta.

**Tartare de Betteraves**

Beetroot, avocado and gherkins tartare, marinated in Dijon mustard.

**Pâté de Canard**

Duck parfait served with onion chutney and toasted brioche.

MAINS

**Filet-Mignon**

Fillet-mignon, roasted potatoes, glaze vine cherry tomatoes and peppercorn.

(Supplement £5)

**Merlu Poêlé**

Pan-fried hake, cauliflower puree, pomegranate seeds served with crispy kale.

**Roulade de Dinde**

Sage and pesto crusted turkey roulade, brussels sprouts gratin and beurre Blanc sauce.

**Wellington Végétarien**

Portobello mushrooms, spinach and feta cheese wellington served with salad and dauphinoise.

DESSERTS

**Crème Brûlée**

**Cheesecake aux Framboises**

**Gâteau Fondant au Chocolat**

Chocolate fudge cake served with whipped cream and strawberry sauce.

