

Petit Gourmand



Valentine Menu *Tuesday 14 February 2012 – evening only* *£39.95 per person*

Amuse bouche

Chicken Consommé

Entrées

Beef Carpaccio with roquette & parmesan

Moules marinière served with warm bread

Caramelized onion & goats cheese tartlet with beetroot salad

Plats

Duo of Barbary duck (breast & pastille), puy lentils, pak choi & sauce épice

Roast cannon of lamb with braised faggot, potato dauphinoise,

creamed kale, carrot puree & sauce périgueux

Pan fried turbot, saffron potatoes, spinach, with provençal vegetable & seafood bisque

Desserts

Dark chocolate & raspberry torte with white chocolate sauce

Apple tart fine with praline & cream ice cream

Iced vanilla parfait, pineapple crisp & poached rhubarb

Coffee & petit fours

Please let us know if you suffer from any food allergies or if you have any dietary requirements.

Food may contain nuts or traces thereof.

A discretionary service charge of 10% will be added onto the bill for parties of eight or more.