

# VALENTINE'S

## Les Entrees



**LE POTAGE (V)** du jour  
Soup of the day, French bread

**LE PATE** d'Ardennes  
Coarse Ardennes pâté, red onion jam, cornichons, toasted pain de champagne

**LES GAMBAS** flambées  
King prawns, Calvados apple brandy, beurre blanc sauce, chilli oil

**LA SALADE (V)** de composée  
Goats' cheese, salad leaves, endive, roasted baby beets, rustic croutons, pomegranate, toasted pine nuts, pumpkin seeds & citrus vinaigrette

**L'ARTICHAUT** grillé  
Half chargrilled globe artichoke, Pommery mustard dressing

## Les Plats Principaux

**LE MAGRET** de Canard  
Barbary duck breast, Lyonnaise potatoes, spinach, Griottines cherry sauce, orange gremolata

**LE LOUP** de Mer  
Pan-fried fillets of sea bass wrapped in sage & cured ham, rich tomato, sweet mixed pepper, smoked pancetta & potato dumpling fricassée, purple tender stem broccoli, sauce vierge

**LE CARRE** D'Agneau  
Rack of Scottish lamb, brioche-herb crust, Dauphinoise potatoes, grilled Mediterranean vegetables à la Provençale, rosemary jus

**LES GNOCCHIS** aux champignons  
Sautéed wild mushroom gnocchi, Mediterranean vegetables in rich tomato ragoût, rocket, fennel & red onion salad

**LE FAUX** filet  
227g Prime Scottish Sirloin, garlic field mushroom, roasted cherry-vine tomatoes, French fries, sauce au poivre vert

### LA SPECIALITE DE LA MAISON

Our specially prepared chickens are marinated in lemon, honey, paprika & thyme. Cooked on a Churasco charcoal fired rotisserie for that extra special flavour.

Served with your choice of sauce, smoked hickory, jus de rôti, Béarnaise

**LE DEMI POULET** for 1  
Half marinated chicken, roasted on the spit

**LE POULET ENTIER** for 2  
Whole marinated chicken, roasted on the spit

## Les Desserts



**LA MOUSSE** a la mangue  
Light fresh mango mousse, pineapple salsa, poppy seed meringue shards

**LE PUDDING ATLANTIC** beurre caramel sale  
Warm sticky date pudding with salted caramel sauce and vanilla ice cream

**LA SELECTION DE GLACES** et sorbet  
Pomegranate sorbet, dairy vanilla & strawberry ice cream served in brandy snap baskets

**LES FROMAGES** Affinés de France  
A selection of French ripened cheeses, Beaufort AOC, Bleu D'Auvergne AOC, Morbier De Chevre AOC and Brie Fumé served with grapes, apricots and oatcakes. (Supplement £3)

**3 COURSES £29.95**