

Menu St Valentine £47.50 (incl. V.A.T.)

A glass of pink bubbly



Potage St Valentine

A rich, silky-smooth soup of sweet red peppers, finished temptingly with a swirl of cream cheese

Crevettes à l'espagnol

Tiger prawns sautéed with garlic, chilli, tomato and yellow peppers
and heart-shaped croutons

Jambon fumé au melon et aux figues caramélisées

A sensuous combination of thinly sliced Bayonne ham with sweet, juicy melon and caramelised figs

Escargots à la bourguignonne

Six snails with garlic butter served in their little love-nests!



Filet de boeuf aux trois poivres

Grilled fillet steak with a cream sauce of black and green peppercorns crowned with a lovingly scattered handful of rose-pink peppercorns

Magret de canard au miel et aux amandes

Roasted, filleted duck breast with the perfect partnership of a light honeyed sauce and toasted almonds

Julienne de boeuf à la sauce Diane

Sautéed strips of fillet steak with mushrooms and cream, lavishly laced with brandy

Filet de bar poché aux légumes

Fillet of seabass poached in a white wine court bouillon served with its harem of vegetables



Dessert au choix et café filtre

