



Le Gothique

BAR, RESTAURANT
& GARDEN

£55.00

Champagne Aperitif; Crushed raspberries & Champagne

SOUPE des POISSONS Fish soup with aioli and croutons

ou

FOIE GRAS de CANARD

Duck liver pate served with fresh figs, Bramley apple and raisin chutney

ou

HUITRES au NATUREL

6 English native Colchester No.2 oysters with a finely chopped shallot and red wine vinegar dip

ou

SALADE FRISSEE au CHEVRE FORT, TOMATE et BASILIC (V)

Melted Goats cheese on crostini, salad, sun-dried tomato, walnut, apple & basil dressing

CONFIT de CANARD

French imported duck leg slow cooked until crispy served with red cabbage and Dauphinoise

potato

ou

FILET de LOUP de MER Sea Bass in lemon butter sauce

ou

FILET de BOEUF BEARNAISE Fillet steak with béarnaise sauce

ou

HEART SHAPED FRESH PASTA (V)

Tomato infused pasta filled with aubergine and Parmesan on a bed of butternut squash

TART AU CITRON -Lemon tart

ou

TIRAMISU

ou

ST. VALENTIN CHOCOLATE FONDANT with vanilla ice cream

ou

SELECTION of ENGLISH and FRENCH FARMHOUSE CHEESES