



Champagne Aperitif; Crushed raspberries & Champagne

SOUPE des POISSONS Fish soup with large fish and shellfish pieces

ou

FOIE GRAS de CANARD

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

ou

HUITRES au NATUREL

Seven fresh oysters with a finely chopped shallot and red wine vinegar dip

ou

ASSIETTE de CHACUTERIE avec BURATTA et AVOCAT

Parma ham, with Burrata & tomato & avocado

ou

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

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

MAGRET de CANARD

French imported whole magret duck breast with green peppercorns

ou

CARRE d'AGNEAU au ROMARIN

Roast rack of best English Lamb with rosemary & garlic herb crust

ou

FILET de LOUP de MER Sea Bass in lemon butter sauce

ou

FiLET de BOEUF BEARNAISE -Fillet steak with béarnaise sauce

ou

RISOTTO aux ASPERGES (V) Creamy asparagus risotto with shaved Parmesan

MOUSSE au CHOCOLAT

ou

TIRAMISU

ou

PETITE FEUILLETE de la ST. VALENTIN

Heart shaped pastries filled with strawberries

ou

SELECTION of ENGLISH and FRENCH FARMHOUSE CHEESES with figs

Price £45 per head 3-course menu

