



**£45**

**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

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**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

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**TART AU CITRON** -Lemon tart

ou

**TIRAMISU**

ou

**ST. VALENTIN CHOCOLATE FONDANT** with vanilla ice cream

ou

**SELECTION of ENGLISH and FRENCH FARMHOUSE CHEESES**