

Vive L'Amour

Friday 10th - Tuesday 14th February

Glass of Petillant and Cassis

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Fish and Shellfish Platter (for two to share)

Oysters, Langoustines, Queen Scallops & Smoked Salmon.

Ham Hock Terrine with spicy beetroot relish.

Crispy Confit Duck on a salad of rocket & pine nuts with orange dressing.

Goats Cheese and Red Onion Tart with salad and balsamic dressing.

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Lemon Sole with herb crust, olive oil crushed potatoes and balsamic dressing.

Saddle of Lamb stuffed with apricots and cumin, served with roasted potatoes, bacon and savoy cabbage.

Corn Fed Chicken Breast filled with Ricotta Cheese, wrapped in Parma ham served with cous cous and a sage sauce.

Roast Mediterranean Vegetable and Tomato Risotto with parmesan shavings.

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Vanilla Panna Cotta with a lime and blueberry sauce.

Chocolate Fondant with vanilla ice-cream.

Selection of French Cheese with oatcakes and fruit chutney.

Crepe Valentine, with fresh strawberries, white chocolate ice-cream and champagne sabayon.

£29.50 per person

