



Valentine's Menu

£65 per person

Oyster with Champagne sabayon

...

**Foie Gras terrine, apple purée Tatin style,
Noilly Prat jelly, toast**

Or

Cocktail of king prawns and Oscietra caviar

Or

Crème Dubarry with goat cheese and black truffle gougère

...

Duck breast with 5 spices, pommes boulangère truffées

Or

**John Dory on braised fennel, carrot purée, red wine and
shellfish sauce**

Or

**Roasted Roscoff onions, mushroom purée, pommes
Dauphine, broccoli**

...

Lemon sorbet with Deutz rosé

...

Marquise au chocolat, passion fruit chibouste

Or

Rhubarb Tarte Tatin, vanilla ice cream

Two additional middle courses for £20

Pan fried scallops, cauliflower cream & black truffle

And

Chource au miel de truffe