



VALENTINE DINNER MENU

2 Courses for £26.00

3 Courses for £28.50

**Home made duck foie gras served with red wine and onion jam and toasted brioche*

**Salmon Tartare served with melba toast*

**Guinea fowl Vol au vent*

**Effeuillet of Pollack and salmon served with a shrimp sauce*

**Confit Mediterranean vegetables served with mozzarella and pesto*

**Soup du chef*

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**Homemade confit of duck leg served with honey and red wine jus*

**Rib eye steak served with beurre maitre d'hotel*

**Fillet of wild sea bass served with lemongrass sauce*

**Fillet of corn fed chicken served with sauce Chasseur*

**Roasted Pollack with pepper butter, couscous and warm gaspacho*

**Honey baked goat's cheese on a bed of pan fried aubergines
with ratatouille and lentil's mash*

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**Heart of brownie served with crème anglaise and orange caramel*

**Chocolat profiteroles*

**Nougat glace served with red fruit coulis*

**Baked cheese cake served with mango coulis*

**Selection of French and English cheeses*

145 Battersea High Street, London SW11 3JS, 020 7223 4040

A discretionary 12.5% service charge will be added to your bill, V A T included