

Les Petits Gourmets

VALENTINE'S DAY MENU

*Three Course Dinner
Complimentary Glass of Champagne*

Choice of:

Starters

Beef Carpaccio
Horseradish Sauce, Mixed Herbs & Parmesan (gf)

Green Asparagus
Peperoncino Beurre Blanc (v)

Smoked Oyster
Green Tomatillo & Mint Oil (gf)

Mains

Confit Duck Leg with Celeriac Purée
Grilled Plums & Demi Glace

Homemade Mushroom Ravioli
Truffle Mushroom Sauce & Shaved Parmesan (v)

Sea Bass en Papillote
with Provençal Mediterranean Vegetables (gf)

Desserts

Baked Nutella Cookie
Mascarpone Ice Cream

Tarte Tatin
Vanilla Ice Cream

£ 52 per person

A discretionary 12,5% service charge will be added to your bill.
Please let your server know of any allergies or dietary requirements.