

À LA Russe

VALENTINE'S DAY MENU

4 Courses - £33

Amuse-bouches

selection of home-made canapes

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Soupe / Roast pepper & goat's cheese soup

sea salt & honey croutons

Gravadlax au Gin / Sloe Gin Scottish salmon gravadlax

salmon home-cured with Sloe Gin / horseradish tartar / Dijon & dill vinaigrette

Croquettes de crab et homard / Croquettes of crab & lobster

lemon & chives mayonnaise / crisp leaves chiffonade / lemon

Brick au brie et pomme / Baked baby brie "en-croute"

baked in brick pastry / spice-roasted apples / fruit coulis / baby leaves

Assiette de charcuterie / Charcuterie selection

calve's liver, foie gras & pancetta terrine / Serrano ham / chorizo / pear chutney

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Faux fillet / Grilled sirlion steak (or fillet steak - £6 supplement)

duck pate / three peppercorn & brandy sauce / pommes allumettes garnish

Confit de canard / Confit duck leg

Morello cherry, Port & orange sauce

Blanc de poulet / Supreme of chicken stuffed with spinach & smoked mozzarella

creamy tomato & rosemary sauce / truffle oil / balsamic reduction

Saint-Pierre et St Jacques / Fillets of John Dory "au meuniere"

pan-fried scallop / mariniere sauce with lemon & chives / caviar

Porcine mushroom ravioli

shallot, thyme & roast garlic sauce / parmesan shavings

All above served with selection of vegetables & Dauphinoise potatoes

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Baked Alaska with chocolate, strawberries & Italian meringue (to share)

or our selection of daily prepared desserts also available

12% service charge will be applied to this menu

Please inform us of any allergies or special dietary requirements

All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.