

L'Etoile

Valentines dinner menu 2018

Amuse Bouche
Prosecco Stella D'italia

Starters

Trio of mackerel * roast beetroot * garlic croutons

Seafood brandade croquette * baby gem * lemon mayo

Roast red pepper & lentil soup * crème fraiche * croutons

Selection of Charcuterie *to share*

Mains

Rack of lamb * barley risotto * crispy kale * mint jus

Whole lobster *to share* * garlic new potatoes * purple sprouting broccoli * whole grain mustard veloute
(£10 Supplement)

Pan seared Guinea fowl * sweetcorn puree * roast shallot * fondant potato * red wine jus

Fillet of Cod * Paysanne Vegetables * Pak Choy * Coconut Broth

Wild mushroom gnocchi * crème fraiche * parmesan * chives

Deserts

Chocolate torte * balsamic strawberries * vanilla ice-cream

Lemon, lime and cracked black pepper cheesecake * raspberry jelly * citrus sauce

Coffee creme brulle * l'etoile shortbread

Selection of French and British Cheeses

4 Courses with a glass of Prosecco
£35.95