

LE MENU DE LA SAINT VALENTIN

WEDNESDAY 14TH FEBRUARY
at 5.30/6pm & 8.30pm

LIVE Entertainment

A Glass Champagne NV on arrival
Baguette & Lutèce truffle butter

Première assiette – Choice of

The chilled crab & King prawn Royale, red peppers & raspberry gazpacho

Free range black pork cheeks, duck confit & duck foie gras terrine, apple & cumquats chutney, brioche

The famous sandcrab lasagne with a creamy crustacean sauce

Mushroom ragout & Eggs cocotte, baby leek & celery (V)

Deuxième assiette – Choice of

Today's market fish, soft black truffle polenta, broccolini with lemon thyme & beurre blanc

WA White Rocks veal TBone "The Jaguar of the veal!" oven roasted, creamed morels & mushroom sauce,
Ratte pomme frites

Slow roasted free-range duck, Quinoa pilaf with orange & cinnamon, beanettes & shallots, citrus spiced jus

Crispy zucchini flowers stuffed with risotto, broccolini, fava & piperade jus (V)

Les desserts - Choice of

"Chocolat de la Saint Valentin" - Chocolate & Armagnac tart, hazelnut ice cream, caramel & cardamom sauce

Roasted almonds, pistachio nuts & passion fruit Nougat iced parfait, apricot sauce

Crème brûlée with Papua New Guinea vanilla bean, crispy cassonade pastry

Farmhouse French cheeses with apple, fig & walnut salad, baguette & lavosh

Surprise de la St Valentin

The 3 Course Dinner & a glass NV Brut Champagne on arrival 130.0

Bookings at 5.30/6pm & 8.30pm

Menu subject to market availability | Gluten free & vegetarian available

Full payment required at time of reservation | Full refund when cancelled before the 11th February 2018