

VALENTINES DAY

TUESDAY 14TH FEBRUARY 2012

3 Courses & Chocolates - £24.90



ENTREES

Roasted tomato soup finished with crème fraîche and snipped chives

Whole baked Camembert with homemade onion chutney and garlic crostini - for 2 to share

Fresh local mussels cooked in a reduction of white wine, shallots and garlic finished with a rich cream

Ballontine of free range chicken and wild mushrooms served with homemade walnut bread and celeriac remoulade

Home cured salmon gravadlax with a pink grapefruit and poppy seed dressing finished with a lemon crumb

Roasted fig, apple and bulgar wheat salad with lemon and balsamic

PLATS DE RESISTANCE

Char grilled ribeye steak served with confit tomatoes and sauce Béarnaise

Steamed fillet of seabass served with wilted spinach and a light tomato broth

Pot roasted breast of chicken, served on a bed of buttered savoy cabbage and smoked bacon and finished with a white wine cream sauce

Pan roasted fillet of salmon with a lemon and chive beurre blanc

Roast rump of Welsh lamb served with crushed minted peas and a rosemary jus

Mille feuille of grilled Provençal vegetables with warmed puy lentils and a herb dressing

Crisp filo basket filled with creamed woodland mushrooms and a truffled poached egg

DESSERTS & FROMAGE

Selection from the blackboard

Or

Warm dipping chocolate with grilled fruits, marshmallows and hazelnut shortbread - for 2 to share

chez jules