

**VALENTINE'S
DAY
DINNER MENU**

BOULEVARD *Brasserie*

GLASS OF CHAMPAGNE WITH CANAPES ON ARRIVAL

STARTERS

MEDITERRANEAN FISH SOUP with rouille, croutons and gruyere

BREAD CRUMBED CALAMARI with tartare sauce

GOATS CHEESE ON FOCACCIA with tomato chutney and mixed leaves

CHICKEN LIVER AND FOIE GRAS PARFAIT with caramelised onions
and toasted country bread

BAKED WEDGE OF BRIE in filo pastry with cranberry chutney

BEEF FILLET CARPACCIO with rocket and parmesan

MAINS

BOEUF BOURGUIGNON & MASH - braised beef stew in red wine,
lardons and mushrooms

CONFIT DE CANARD - leg of duck confit with lentils, lardons,
mushrooms and baby onions

SEA BASS FILLET french beans, cherry tomatoes, black olives and basil pesto

FILLET STEAK with dauphinoise potatoes and peppercorn sauce

SWEET POTATO, BEETROOT, SPINACH AND PINE NUT STEW with rice

FILLET OF SALMON with crushed new potatoes and watercress sauce

ROCKET AND ROQUEFORT RISOTTO with salsa verde

DESSERTS

CLASSIC CREME BRULEE

VALRHONA CHOCOLATE TART with cointreau mousse

LEMON & GINGER CHEESECAKE with strawberries

SELECTION OF ICE CREAMS AND SORBETS in a tuile basket

3 COURSE MENU & GLASS OF CHAMPAGNE £40

All prices include VAT. A discretionary service charge of 12.5% will be added to your bill.
All dishes may contain traces of nuts. Please ask your server.