

BISTRO GAUTIER

AT THE AMBLE INN

VALENTINE MENU

£45 PER PERSON

ON ARRIVAL...

Chambord Royale or glass of Prosecco

LES ENTRÉES

ROASTED RED PEPPER & TOMATO SOUP (V)

Rich velvety tomato and roasted red pepper soup with lemon croutons

CAMEMBERT BOARD TO SHARE (V)

French farmhouse Camembert baked in the box with garlic and thyme. Served with homemade shallot compote and fresh baguette

TARTARE DE THON

Diced fresh tuna with avocado, tomato concasse and herb croutes

CHARCUTERIE BOARD TO SHARE

Cured meats, French sausage and duck parfait served with cornichons, shallot compote, walnuts and bread

LES PLATS

AUBERGINE FARCIS (V)

Stuffed aubergine with a herb crust

SALMON EN CRÔUTE

Salmon fillet wrapped in puff pastry served with new potatoes, creamed leeks and broccoli

CÔTE DE BŒUF

18oz rib of beef for two, served with dauphinoise potatoes, haricot vert, fresh horseradish, peppercorn and béarnaise sauce (£5 supplement)

CONFIT DUCK CASSOULET

Confit duck leg served with bacon, white beans and tomato

LES DESSERTS

BLACK CHERRY FONDANT TO SHARE

Served with Kirsch cream and fresh cherries

ROSE CHEESECAKE

FROMAGE TO SHARE

Selection of cheeses served with crackers, quince jelly, shallot compote and bread

AND TO FINISH...

Assorted macarons and coffee