

BISTRO GAUTIER

AT THE AMBLE INN

3 COURSE VALENTINE MENU

£45 PER PERSON

ON ARRIVAL...

Chambord Royale or glass of Prosecco

LES ENTRÉES

SEAFOOD MEZZE TO SHARE

Sharing platter with calamari, prawn cocktail, salmon rillettes and prawns with aioli

OR

CAMEMBERT BOARD TO SHARE (V)

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

LES PLATS

POISSON DU JOUR

Whole fish of the day baked with lemon & stuffed with fresh herbs, served with sautéed new potatoes or fries and green beans

OR

WHOLE CRAB TO SHARE

Whole poached crab and lobster claws with fries, new potatoes and green beans with shallots, aioli and salsa verde

OR

CÔTE DE BŒUF TO SHARE

18oz rib of beef for two, served with dauphinoise potatoes, haricot vert, peppercorn and béarnaise sauce

OR

SIRLOIN STEAK

28 day matured sirloin steak (8oz), roasted mushrooms, salad and pommes frites, served with the sauce of the day

LES DESSERTS

TRIO OF DESSERTS TO SHARE

Chocolate strawberries, chocolate fondant and îles flottante with rose

OR

FROMAGE TO SHARE

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

AND TO FINISH...

Assorted macarons and coffee