

BISTRO GAUTIER

AT THE AMBLE INN

6 COURSE VALENTINE MENU

£75 PER PERSON

ON ARRIVAL...

Chambord Royale or glass of Champagne
With fresh Colchester oysters with lemon, Tabasco, red wine vinegar and shallots

ENTRÉES

SEAFOOD MEZZE TO SHARE

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

PÂTES

LADY AND THE TRAMP

Homemade fresh truffle pasta to share

PLATS

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

DESSERTS

TRIO OF DESSERTS TO SHARE

Chocolate strawberries, chocolate fondant and îles flottante with rose

FROMAGE

FROMAGE TO SHARE

Selection of cheeses served with crackers, chilli jam, pickled fig, shallot compote and bread

AND TO FINISH...

Macarons and coffee