

BRASSERIE

joël



£75 VALENTINE'S DAY MENU

3 COURSES

With a glass of bubbly

Starters

CHICKEN AND APRICOT TERRINE

Cherry chutney, toasted brioche

TUNA CARPACCIO

Fried Lilliput capers, Japanese mayo, Mizuna, crispy shallots

DUO BEETROOT CARPACCIO

Glazed with rocket pesto, feta crumble, toasted almond

Mains

PAN-FRIED DUCK BREAST WITH CHERRY SAUCE

Creamy mash, sautéed green beans

CHARCOAL GRILLED BEEF FILLET

Foie gras, bacon ragout, pommes pont neuf

TRUFFLE LINGUINE

Sun dried tomato, bok choy, parmesan flake

Sharing dessert

MERINGUE PAVLOVA

Vanilla sponge with raspberry compote, rose water, vanilla and white chocolate Chantilly.

With fresh raspberry and edible rose petal

If you suffer from an allergen or intolerance, please speak to your server who will be able to assist you.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate.