

Chez Lindsay

Saint Valentin's Menu

Foie gras et Chutney de Figues

Foie gras terrine, fig chutney, brioche, toasted hazelnut and port wine jel

or

Velouté de Potimarron

Butternut squash veloute, sage croutons, truffle oil

or

Saint-Jacques Poêlées

Pan fried scallops, caramelised cauliflower puree, capers and raisins beurre noisette

or

Huîtres Fines

3 Maldon oysters served with rye bread, shallots and red wine vinegar



Filet de Flétan et Crevettes

Pan seared halibut, grilled prawns, crushed olive potatoes caviar, beurre blanc sauce

or

Poulet Jaune Fermier

Chicken Breast served with pomme puree, creamy leeks and cider sauce

or

Magret de Canard

Roasted Barbary duck breast with braised endive, sweet potato fondant and cherry jus

or

Aumônières de Chèvre, Epinards et Champignons

Warm crispy parcels filled with goat's cheese, spinach and wild mushroom with red pepper coulis



Assiette de Fromages

Selection of cheeses with grapes and walnuts

or

Tarte au Chocolat

Warm dark chocolate tart with raspberry sorbet

or

Crêpe aux Fruits Rouges

Sweet pancakes with winter berries compote and chantilly cream

or

Crème caramel

Classic creme caramel



£60 per person

An optional service charge of 12.5% will be added to your bill
(Please speak to our staff about your food allergies and intolerance before ordering)