



Valentine's Menu



Enjoy the exquisite taste of France in the heart of Suffolk with a loved one this Valentine's Day.
The evening's full menu is designed by Chef-Patron, Guillaume Dericq, as well as an optional wine flight.

Appetiser

Deep-fried Colchester oyster / Bloody Mary espuma / champagne granité



Scallops

Pan-fried scallops / zucchini spaghetti / broad beans / samphire salad / curry foam

or

Foie Gras

Homemade duck foie gras / cranberry gel / strawberry vinegar / ginger bread



Monkfish

Pan-fried monkfish tails / razor clams / grilled black tiger prawns / dill coulis / lobster bisque foam / tapioca crisp

or

Gressingham Duck

Corn and lemon purée / spicy baby corn / green vegetables / poultry jus



Cheese

Goat's cheese and honey in puff pastry feuilleté / lamb's lettuce



Beetroot and Raspberry

Sablé breton / raspberry mousse / beetroot coulis / raspberry sorbet

or

Dark Chocolate Moelleux

Grand cru 54% manjari / whole milk and vanilla foam / vanilla ice cream



End of meal delicacies

