



Julie's



VALENTINE'S MENU 2012

Lobster bisque with cognac cream

Salad of asparagus, artichoke hearts, quail's eggs and goat's cheese quenelle

Seared tuna sashimi with miso and jalapeno salsa

Pan-fried scallops with cannellini-chive mousseline and chorizo

Warm duck breast salad with pickled vegetables, watercress and hazelnut vinaigrette

Potato gnocchi with dolcelatte, walnuts and black truffle sauce

Baked cod with olives crust, creamy saffron mussels and confit peppers

Seabass with ceps, clams, smoked pancetta and parsley sauce

Salmon fillet with beetroot, fennel, orange and tarragon salad

Peppered venison with balsamic date sauce, savoy cabbage and crispy prosciutto

Rack of lamb with minted broad beans, sweet peas and potato fricassee

Fillet of beef mignon with foie gras, pumpkin, wild mushrooms and truffle oil

Prosecco risotto with mimolette and braised radicchio

Fromage blanc and lemon mousse with limocello winter berry compote

Chocolate and almond parfait with peach coulis

Passion fruit and guava granite with champagne foam

Warm crispy ravioli with apple, pistachios and cinnamon ice-cream

English and French cheese platter with chilli tomato jam

Coffee

Special Valentine's chocolates

3 Courses with a glass of champagne

£60

A discretionary 12.5% service charge will be added to your bill

