

BRASSERIE

joël

VALENTINE'S MENU

14th to 16th February from 5.30pm-10.30pm

4 courses and a glass of champagne, £59.00 per person

Starter

TRIO OF SALMON

Salmon fishcake and chilli pineapple salad, smoked salmon tartare and tomato salsa, poached salmon and horseradish mousse with keta caviar

Intermediate

PROSCIUTTO WRAPPED COD LOIN

Braised Savoy cabbage, baby carrot, thyme, red butter sauce

Main course

SLOW COOKED BEEF FEATHER BLADE

Horseradish potato mash, spinach, wild mushroom, chantenay carrot, sweet potato crisp, red wine sauce

Desserts

CHOCOLATE FONDANT

Raspberry sorbet, meringue, chocolate sponge, chocolate sauce