

BRASSERIE

joël

VALENTINE'S MENU

Vegetarian - Vegan adaptable

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

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

Starter

PINK, RED AND GOLDEN BEETROOTS

*Pear salsa, orange and goat cheese mousse, pistachio crumble
balsamic truffle dressing*

Intermediate

WILD MUSHROOM AND SWEETCORN

Potato and corn cake, corn puree, parmesan cream sauce

Main course

SAFFRON RISOTTO

Peas, butternut squash, parsnip crisp, pea sauce

Desserts

POIRE BELLE HELENE

Poached pear, chocolate sauce, vanilla ice cream