

Valentines Dinner at Maison Bleue

3 courses £25.00

Fondue de Camembert, served in a filo pastry basket and French sticks

Steamed mussels, with white wine, lime leaves and lemongrass

Deep fried goat's cheese balls, Jalapeno fritters with an Avocado dip

Our famous Surprise Calamari

Haggis nems "vietnamese style", with a whisky sweet and sour dip

Duo of seabass and salmon fillets, lobster bisque and shrimp rice

*Venison medallions, with a fruit of the forest and brandy sauce, served with pommes
Lyonnaise*

Steak au poivre a la Française, pommes boulangère, sautéed courgettes and green beans

*Chicken suprême wrapped in Jambon de Bayonne, potato millefeuille, in a Gruyère cheese
sauce*

Seasonal vegetable tagine served with harrissa couscous

*Chocolate Marquise
Sticky Toffee Pudding
Passion fruit crème brûlée
Ian Mellis' cheese plate*

Treat yourself !!

Valentine's Champagne Special

Duval~Leroy Rosé £44.95 (Bubbles of strawberry richness, mouth filling yet decadent)

Sant'Orsola Proseco Rosé £23.95 (Sparkling strawberry and forest fruits tip toe across the tongue)