

Valentine's At Maison Bleue



3 courses £29.90 with a glass of Kir Royal!

Warm Asparagus

Wrapped with Parma Ham and hollandaise sauce.

Fondue de Camembert (v)

With white wine and rustic croutons.

Stuffed Aubergine (v)

With goat's cheese served with sweet pepper marmalade.

Haggis Balls

Fried in beer batter, served with clapshot potatoes and whisky sauce

Fillet of Seabass

Served with parsnip purée, and a chorizo courgette, French bean and cherry tomato stew.

Ox Cheeks à la Bordelaise

Beef cheeks slow cooked in red wine, served with a creamy mousseline of parsley mash, shallots and garlic confit.

30 days aged Ribeye Steak (£5.00 supp.)

Served with pommes châteaux, green leaves and a pepper and cognac sauce.

Home Made Gnocchi (v)

With wild mushrooms, petits pois, truffle oil and parmesan.

South East Asian Style Coconut Chicken curry

Served with sticky rice.

Sticky toffee pudding with vanilla ice cream

Mousse Au Chocolat

Banana and passion fruit parfait and raspberry coulis

Mango Sorbet

Assiette de Fromages and Oatcakes (£3.50 supp.)

