

# VALENTINE'S DAY SET MENU

2 Courses for £22.95 | 3 Courses £26.95

Includes a glass of Prosecco

## STARTERS

### CHICKEN LIVER PÂTÉ

served with red onion chutney  
and baguette (740 kcal)

### KING PRAWNS

in garlic and chilli with baguette on  
the side for dipping (364 kcal)

### MUSHROOM AND ROASTED CHESTNUT SOUP

served with baguette (479 kcal)

## MAINS

### JACKFRUIT TAGINE

cooked with butternut squash, carrots,  
chickpea and sultanas. Served with  
couscous and topped with vegan mint  
yogurt, pomegranate and toasted  
almonds (515 kcal)



### POULET BRETON

chicken suprême served in a herb and wine  
sauce with mushrooms, courgettes and  
leeks. Served with roasted new potatoes  
and Chantenay carrots (1606 kcal)

### SEABASS

pan seared seabass fillet, served with moules  
in a cream, leek & cider sauce, serve with  
baby potatoes and fresh dill (688 kcal)

### 8OZ SIRLOIN £5 SUPPLEMENT

with balsamic roasted tomato (599 kcal)  
*served with your choice of fries  (270 kcal) or salad  (27 kcal)*

## DESSERT

### CHOCOLATE FONDANT

melt in the middle, served with salted  
caramel ice cream (678 kcal)

### CRÈME BRÛLÉE

(292 kcal)


### ICE CREAM

choose two scoops from vanilla (76 kcal),  
chocolate (116 kcal), vegan vanilla (140 kcal),  
salted caramel (107 kcal), strawberry (101 kcal)  
ice cream or lemon (87 kcal),  
mango (84 kcal) sorbet

CHEF'S PICK! FIT FOR A KING.

RECIPE CREATED AT THE PALACE OF VERSAILLES



 Suitable for vegetarians.  Suitable for vegans.  Gluten-free.

 Can be made gluten-free on request.  Under 600 calories.

Full allergen menus available on our website. Scan the QR code to view. Please let your server know if you have any allergens or dietary requirements, and what they are so that they can assist you with any ingredient queries. All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products. All dishes may contain ingredients not listed in the menu descriptions. Adults need around 2000 kcal a day. All prices include VAT at the current rate.

# CAFÉ ROUGE

