

# VALENTINE MENU

La Pôtiote  
cuisine

Victor's Game Terrine,  
made with venison,  
pheasant, partridge &  
Mallard duck with Cumberland  
sauce and toasted Focaccia  
£9.25

Lobster Bisque £8.50

Devon White Crab Mousse  
wrapped in Smoked Salmon  
topped with quenelle of  
avocado and caviar  
£9.75

Prawn Cocktail with Atlantic King Prawns and Marie Rose Sauce £9.25  
Seared fresh Scottish scallops with a Champagne beurre blanc and fleurons £14.75

Halibut Valentino, Fillet of wild Halibut poached in white wine, topped  
with king prawns, lobster sauce, served with pommes duchesse,  
tomato spinach pine-nuts £34.50

Honey Roasted Goosnargh Duckling a l'orange, braised red cabbage,  
potato croquettes £27.50

Medallions Perthshire Venison, seared duck liver, red wine sauce with  
hint of chocolate, rosti ,fine green beans £32.50

Tournedos "Romeo" Aberdeen Angus fillet flamed in Cognac  
served in spicy sauce with Hungarian Paprika ,mushrooms  
onions, tomatoes, green and red peppers, with  
pommes frites £34.50

Leek and potato roulade, beetroot, spinach,  
Blackstick blue cheese, beurre blanc  
watercress leek salad £18.50

**Menu £55.00pp**

**Or you can choose Individual dishes from this menu if you prefer**

**Happy Valentine's Day!**

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## DESSERTS

Chocolate Fondant; served warm with berry compote and orange ice-cream £7.50

Black Cherries Flamed in Kirsch served with vanilla pod Ice-cream £7.50

Drunk Elephant pudding. South African speciality. A feather light caramel sponge topped with an Amarula sauce and Amarula liqueur £7.50

Lovers Crumble; with melange of pears , apples ,blackberries, plums and blueberries, served with crème anglaise £7.50

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Cheeseboard £8.75

Coffees and selection of fine teas  
with Valentine chocolate fudge and  
Shortbread hearts £3.75

**Menu £55.00pp**

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**Happy Valentine's Day!**