

VALENTINE'S DAY *At The Hardwicke Arms*

FRENCH CHEF "PIERRE BOUCON" PRESENTE
FRENCH VALENTIINE'S MENU **£45.00 per couple**

KIR ROYAL ON ARRIVAL

STARTERS:

NOISETTES DE ST JACQUE, ET GAMBAS AUX PATES FRAICHES

Scallop & King Prawns with chardonnay sauce on fresh pasta, topped with chives

AUMONIERE CROUSTILLANTE DE CHABICHOU AU MUSCADET (V)

Filo pastry parcel filled with special French goats' cheese, grapes & creamy muscadet sauce

VOL AU VENT D'AMBOISE CHATEAU DE FRANCE

Chicken liver, forest mushroom, coriander & leek in a creamy port sauce, served on puff pastry
(Speciality of the French castle "Chateau d'Amboise" in the Loire)

SOUFFLE AUX POINTES D'ASPERGES ET SAUMON FUME

Asparagus soufflé with smoked salmon & chive sauce

MAIN COURSES:

AIGUILLETES DE BOEUF AU VIN COTE DU RHONE

Tender slices of sirloin in red wine sauce

TOURNEDOS DE CARRELET AUX EPINARD

Layers of Plaice, carrots, leek & spinach, topped with creamy fish bouillon sauce

MAGRAIT DE CANARD AUX PECHEs

Roast breast of duck with peach & cognac sauce

PAPETON DE LEGUMES PROVENCAUX (V)

Cirlet of root vegetables wrapped in spinach with white bean puree & French dressing
(Speciality from Nice)

DESSERTS:

CHARLOTTE DE POIRE FRAMBOISE SAUCE

Pear charlotte with raspberry coulis

FRAISE MELBA

Fresh strawberries with vanilla ice cream, redcurrants & Chantilly cream topped with almonds

ST HONORE SAUCE CAFÉ

Puff pastry basket filled with profiteroles & fresh coffee cream, topped with caramel sauce

LES FROMAGES DE FRANCE

Selection of French cheese served with savoury biscuits

COFFEE & MINTS

SUNDAY 14TH FEBRUARY 2010, 7.00PM FOR 7.30 PM, RESERVATIONS 01223 208802