

# Marco Pierre White Restaurant

## VALENTINES DAY



Table D'Hôte Menu Available 13<sup>th</sup> and 14<sup>th</sup> February 2016

£39.50 per person including a Kir Royale



### AMUSE BOUCHE

King Prawns with Sweet Chilli Sauce



### HORS D'OEUVRES

Pumpkin and Asparagus Soup with Truffle and Rose Oil

Langoustine and Avocado Tartare with Mirin and Fresh Lemon

Smoked Wood Pigeon Breast, with Rosti Potato and Pea Puree

Tartlet of Quails Eggs, Wild Mushroom Duxelles and Hollandaise Sauce



### Main Plates

Lamb Rump with White Truffle and Aubergine Puree, Baby Shallots, Savoy Cabbage, Truffle Oil Mash and Wild Mushroom & Kidney Turnover with Pesto and Mint Sauce

Gremolata Crusted Cod, with Tian of Grilled Vegetables and Sesame Asparagus

Pan Fried Duck Breast with Fried Stuffed Mash, Braised Red Cabbage, with Fresh Berry Jus

Tagliatelle with Wild Mushroom Emulsion, Parmesan Cheese and Fresh Chives



### CLEANSER

Sorbet



### PUDDINGS

Bailey's Crème Brulee

White Chocolate and Passion Fruit Mousse, Roasted Pistachio and Passion Fruit Coulis

Champagne Poached Pear with Chantilly Cream



Freshly Brewed Coffee and Tea with Truffles