

CAFÉ ROUGE

VALENTINES MENU

3 COURSES & GLASS OF CRÉMANT DE BOURGOGNE £25 PER PERSON

HORS D'OEUVRES

BISQUE DE HOMARD

Lobster bisque served with French bread

SALADE CHÈVRE (V)

Grilled goats cheese crouton on an olive, red pepper and mixed leaf salad

PÂTÉ DE CANARD ET FOIE DE VOLAILLE

Potted duck & chicken liver pâté with onion marmalade and French bread

PLATS PRINCIPAUX

LOUP DE MER SAUCE VIERGE

Filleted sea bass steamed with tomatoes and basil, crushed new potatoes with olives and sauce vierge

JOUES DE BOEUF AU VIN ROUGE

Beef cheeks braised in red wine served with herb mash and French beans

PÂTES AUX CEPS (V)

Pasta parcels filled with ceps tossed in a wild mushroom and cream sauce

POULET JAUNE

Corn fed chicken with Boulangere potatoes and steamed carrots

DESSERTS

CRÊPE GLACÉE (V)

Crepe filled with white chocolate ice cream served with a warm dark chocolate sauce

CRÈME BRULÉE (V)

Classic caramelised crème brûlée made with vanilla pods and cream

FONDANT AU CHOCOLAT (V)

Warm chocolate fondant with a soft chocolate centre served with vanilla ice cream

(V) Vegetarian

BOOK NOW AT CAFEROUGE.CO.UK OR ASK A TEAM MEMBER FOR DETAILS

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All parties must be booked in advance and can be booked via caferouge.co.uk.
An optional service charge of 10% will be added to parties of 8 or more.