

# C h e z   B r u c e

## St Valentine's 2019

Smoked haddock, leek and potato soup with poached egg and chives  
Foie gras ballotine with prunes in Armagnac, toasted brioche, endive and mustard  
Salad of avocado, sprouting beans and enoki mushrooms with honey, lemon and mint  
Spiced fish samosa with baked aubergine, tarka dhal, raita, ginger and coriander  
Lobster and scallop ravioli with bisque sauce, pickled cucumber and shrimps



Anjou pigeon with cabbage paysanne, roast foie gras and red wine  
Fillet of beef with hand-cut chips, peppercorn sauce and glazed shallots  
Sautéed potato gnocchi with baby artichokes, aubergine relish and pesto  
Herb-stuffed chicken breast with wild mushroom feuilleté, truffle velouté and leeks  
Roast sea bass with olive oil mash, Fowey mussels, samphire and gremolata



Black forest choux à la crème  
Hot chocolate pudding with praline parfait  
White chocolate tart with passion fruit sorbet  
Croissant mille-feuille with poached Yorkshire rhubarb, mandarin sorbet and mascarpone  
Mango sorbet or dulce de leche stracciatella ice cream  
Cheese: Tunworth, Lincolnshire Poacher, Dorstone, Époisses and Crozier Blue

***Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free***