



Valentines Day Menu

From Paris and Petit Paris executive Head Chef, James Crossman

Entree

Sun blushed vine tomato soup with a hint of red chilli and fresh lovage croutons (v)

Or

Wood smoked salmon pate infused with lime, dill and vanilla.
Served with oyster and saffron aioli

Le Plat Principal

Bordeaux braised organic beef (28 day aged) with local honey glazed heritage carrots, caramelised shallot, truffle potatoes and Bordeaux jus

Coq au Vin with smoked bacon, baby onions, mushrooms and red wine jus served with a creamed parsley mash

Or

Fennel, dill, lemon and king Edward potato terrine served with grain mustard cream sauce, spiced almonds and curly kale (v)

Desserts

Fresh passion fruit and mascarpone cheesecake with ginger biscuit base

Or

Rich dark chocolate and hazelnut brownie with maldon salt caramel (v)

2 Course Dinner for 2 3 Course Dinner for 2

£39.00

£49.00

ADD +

a fresh Red Rose: + £5.00

bottle of Prosecco bel Canto: + £15.00

bottle of Bouvet Samur Rose Brut : + £22.00

bottle of Nicolas Courtin Brut Champagne: + £30.00

bottle of our fabulous house red/white wine: + £10.00



The meals come fully cooked with easy to follow instructions on how to 'heat through'

Restaurant quality dining in your own home
Carefully designed, prepared and cooked by Executive Chef **James Crossman** directly from the kitchens of Petit Paris

Delivery dates:
Friday Feb 12th
Saturday Feb 13th
Sunday Feb 14th

Compliment your meal with the following:
A bottle of our fabulous house red/white wine
Or
A bottle of your favourite Fizz

Vegetarian option

Ordering is only via a dedicated line
Call 01159 473767 (select option 1)
(not available to order via our AT HOME APP)
Secure Payment by debit/credit card when ordering

**MENU
ON
REVERSE**

Pre order is essential
Order NOW to guarantee availability

Add a fresh Red Rose for just £5.00