

Valentines Le Petit Poisson

Advanced Booking only

Available Wednesday 14th, Friday 16th & Saturday 17th February

3 courses £29.95

To begin...

Parsnip & Chilli Soup with
homemade bread

Sharing Charcuterie Board for 2,
served with homemade bread &
chutney

Sharing Fish Platter for 2, a selection
of seafood and fish served with
homemade bread.

Baked Camembert served with
homemade bread & chutney

Main Event...

Fillet of beef marinated for 24 hours
in pear & brandy, then grilled &
served with chip briquettes cooked
3 ways, vine tomatoes & field
mushroom.

Salmon en Croute served with
butter crushed seasoned potatoes &
fresh steamed vegetables.

Oven cooked Chicken Ballentine
stuffed with Spinach & soft cheese,
served with Duchess Potato, fresh
Vegetables & white wine sauce.

Roasted Beetroot & Air-dried
Tomato Salad, topped with
Canterbury Cheese Companies Yew
Milk Cheese

To finish...

Our trio options

Raspberry cheesecake, Chocolate
Pot & Lemon & Lime Posset

Bay leaf Panna cotta, Fruit Crumble
& Chocolate Mousse

You will also receive a coffee & a little treat...

**Why not finish your meal with our selection of Kentish cheeses at a
supplement of £8.50 for one or £16.00 for two.**