

Villiers Restaurant & Bar

Valentine's Menu

Glass of Champagne and canapés

To Begin

Chicken Consommé, enoki, mushrooms, herb pancakes

Pan fried scallops wrapped in pancetta, pea puree, pea shoots, lemon oil

Goats Cheese mousse, beetroot three ways, balsamic syrup
(Beetroot jelly, beetroot puree, caramelised beetroot)

Main Course

Duo of Beef, roast fillet and slow braised daube, pan fried foie gras,
spinach, baby onions, mushrooms, port sauce

Oriental scented steamed seabream, pak choi, saffron potatoes,
langoustines, fennel veloute

Mushroom, marinated artichoke and mozzarella Paperdelle pasta,
rocket leaves, beurre noisette

Dessert

A taste of caramel
(Crème caramel, caramel tart, caramel ice cream, caramel fudge)

Cheese selection, chutney, grapes, cheese biscuits

£45.00 per person