

delia's

RESTAURANT AND BAR

Menu Parisienne St Valentine 2020

FOUR COURSE MENU 55.00

A GLASS OF CHILLED CHAMPAGNE WITH CHEESE PARMIERS

STARTERS

FRENCH ONION SOUP (V)

Classic French onion soup gratinée. Slowly cooked, caramelised onions that turn mellow and sweet in a broth laced with white wine and Cognac, finished off with crunchy baked crouton of crusty bread topped with melted, toasted cheese.

SCALLOPS IN THE SHELL PARISIENNE

Plump fresh scallops with Paris mushrooms in a cream and dry vermouth sauce. Garnished with buttery potato purée and gratinée.

TWICE – BAKED ROQUEFORT SOUFFLÉ

One of the most distinguished cheeses in the world made into the lightest, fluffiest soufflé with a very creamy Roquefort sauce. Heaven!

SORBET DE CHAMPAGNE

MAINS

MONKFISH WITH RAVIGOTE SAUCE

Monkfish has a lovely, firm, meaty texture. Pieces of fish are coated with crushed mixed peppercorns and pan fried in olive oil. This classic French sauce is made with fresh herbs with anchovies, capers, cornichons, extra virgin olive oil and lemon juice.

POT-ROASTED GUINEA FOWL WITH CALVADOS, CREAM AND CARAMELISED APPLE

The whole guinea fowl are flamed in calvados, braised in cider with shallots and sage then carved before serving.

WILD MUSHROOMS IN MADEIRA EN CROUTE WITH FOAMING HOLLANDAISE SAUCE

This is light as a whisper, buttery puff pastry and the mushrooms are wild dried Porcini combined with fresh dark gilled and chestnut mushrooms slowly cooked in Madeira.

VEGETABLES

Ratte potatoes with warm shallot vinaigrette, Braised petit pois with rocket and spring onions & Carrots with tarragon butter

DESSERT

WARM TARTE TATIN WITH CRÈME FRAÎCHE

This very famous French apple tart is true to its origins. Thick halved dessert apples are caramelised in a pan with butter and sugar then topped with shortcrust pastry, baked and served warm with Normandy Crème Fraîche from Isigny.

MOUSSE AU CHOCOLAT

This is for serious chocolate lovers. It's dark, dense and very rich but lightened up with whipped cream.

BRIE DE MEAUX DONGÉ, BAGUETTE CROUSTILLANT ET BEURRE ISIGNEY

The Dongé dairy in Isle de France is one of the smallest producers of this popular cheese, and they use traditional methods to produce this full-bodied raw cows' milk cheese..

COFFEE SERVED WITH HOMEMADE CHOCOLATE TRUFFLES

All dishes are subject to change

HEAD CHEF - NIGEL RAMSBOTTOM RESTAURANT MANAGER - CAROL ROBSON

FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST PLEASE ASK A MEMBER OF STAFF BEFORE ORDERING

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