

La Fibule

VALENTINES MENU

STARTERS

- ① **GOATS CHEESE**
Grilled goats cheese with rocket salad, walnuts, caramelised red onion and croutons served in a honey mustard dressing
- ① **TERRINE DE CHAMPIGNONS**
Fresh mushrooms with tomato, garlic, thyme and yoghurt
- CRAB AND PRAWNS TABULE**
Avocado with peeled prawns, crab meat and bulgar salad with a touch of chilli
- CREVETTE ROYALE**
Fresh king prawns with garlic, mixed herbs, tomato and harissa (chilli)
- ① **MEZZA**
A selection of vegetarian starters

① Suitable for vegetarians

£30.95 per person

MAIN COURSES

- MONK FISH WITH SCALLOPS**
Fresh monk fish and scallops with asparagus served in a creamy tomato sauce
- SWORD FISH AU CITRON**
Fresh sword fish marinated in lemon preserve, olive oil, cherry tomatoes and rocket with fresh chilli
- POULET ATLAS**
Breast of chicken with goats cheese, rosemary, shallots and sun dried tomatoes served with creamy sauce, almonds and mushrooms
- TAGINE D'AGNEAU D'ASILAH**
Tender pieces of lamb cooked in yoghurt, sage and mint
- TAGINE D'AGNEAU PIQUENT**
Tender pieces of lamb cooked with mixed peppers, chilli and almonds
- ① **PIMENT FARCI**
Stuffed peppers with rice, oyster mushrooms, courgettes, spinach and fresh herbs served with tomato sauce
- SIDE ORDERS**
Warm cous cous, saute potatoes, fresh vegetables

A choice of Dessert from the Dessert menu