



La Fibule

VALENTINES MENU

STARTERS

Ⓥ **GOATS CHEESE**
Grilled goats cheese with rocket salad, walnuts, caramelised red onion croutons served in a honey mustard dressing

Ⓥ **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
King prawns with garlic, mixed herbs, tomato and harissa (chilli)

MEZZA
A selection of cold starters served with warm bread



Ⓥ Suitable for vegetarians

MAIN COURSES

HALIBUT
Fresh halibut with crushed black pepper served with rocket salad with a lemon dressing and touch of chilli

KING PRAWNS AND SCALLOPS
Fresh King prawns and scallops in garlic butter sauce with a touch of tomato sauce

POULET ATLAS
Breast of chicken with goats cheese, rosemary, shallots and sundried tomatoes served with creamy sauce, almonds and mushrooms

TAGINE D'AGNEAU D'ASILLA
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

Ⓥ **PIMENT FARCI**
Stuffed peppers with rice, oyster mushrooms, courgette, spinach and fresh herbs served in tomato sauce

Fresh vegetables of the day, potatoes and cous cous

A choice from the Dessert menu

£ 29.95

