



## Amuse-bouche

### BUTTERNUT

Butternut cream, cranberries, coco cream & coriander

## Entrées

### ASPERGES

Early asparagus salad, mimosa mayo & micro herbs

OR

### CREVETTES

Prawns crispy with kadaif, avocado purée, black sesame & lime dressing

OR

### FOIE GRAS

Duck foie gras terrine, pomelos & smoked duck salad, toasted French brioche

OR

### SAINT JACQUES + £5

Scallops skewer, orange butter sauce, cauliflower & cashew nuts tabbouleh

## Plats

### CABILLAUD

Roasted cod fillet, chicory, Choron sauce, confit tomato

OR

### RISOTTO

Black truffle risotto

OR

### MAGRET DE CANARD

Roasted breast of duck, pear tatin, port sauce

OR

### BOEUF ROSSINI + £7

Fillet of beef "Rossini", spinach, black truffle sauce & potato darphin

## Dessert

### LE GROS MACARON

Raspberry & pistachio macaron

£42



**“JE T’AIME”  
SOUNDS BETTER IN  
GAZETTE**

*Friday 14<sup>th</sup> February 2020*

*Book your table through [www.gazettebrasserie.co.uk](http://www.gazettebrasserie.co.uk)*

Check overleaf for our special menu

