



VALENTINES DAY BRUNCH

£14 PER PERSON

Glass of Champagne Gallimard Cuvée Reserve Brut (supplement £8)

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Smoked Salmon, Scrambled Eggs
Minute Steak, Hash Browns & Eggs
Eggs Benedict
Eggs Florentine

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Fresh Fruit Platter

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Tea or Coffee
Fresh Orange or Apple Juice

Special dietary requirements can be catered for.

Menu subject to change. All seasonal items are subject to availability.

Prices are inclusive of V.A.T. A discretionary 12.5% service charge will be added to your bill.

WWW.KETTNEERS.COM



VALENTINES MENU

£45 PER PERSON

Watercress Soup, Seared Salmon
Seared Diver Caught Scallops, Pea Puree, Mint Vinaigrette
Salad of Grilled Duck Hearts, Currants & Wild Mushrooms
Roast Salsafi & New Potato Salad, Truffle Vinaigrette

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Steamed Brill, Clams & Samphire
Beef Bourguignon, Mashed Potatoes
Roast Gascon Duck, Orange Sauce, Roast Turnips
Twice Baked Stilton Soufflé, Confit Girole Mushrooms

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Chocolate Fondant, Pistachio Ice Cream
Tarte Fine aux Pommes, Calvados Ice Cream
Tropical Fruit, Champagne Granita
Vacherin & Grapes

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Filter Coffee Served with Truffles

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KETTNER'S

Canapé Menu

£15 per person

£20 per person for more substantial sized canapés

Choose 5 of the following

Olives and almonds

A bowl of gougères

Iberico ham

Monkfish ceviche with avocado

Fresh crab on toast

Steak tartare

Provençale onion and anchovy tart

Goujons with tartare sauce

Wild mushroom bouchees

Lemon sole frites

Wasabi beef skewers

Salmon skewers

Tiger prawn tempura with dipping sauce

Spring rolls with sweet chilli

Teriyaki chicken

Tart au citron

Mini chocolate pot

Dipped strawberries

Lemon meringue

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KETTNER'S

Starter

Wild mushroom pissaladière with white truffle oil

Or

Celery and parsnip soup with parsnip crisps

Or

Figs, fourme d'ambert and spiced walnut salad

Main course

Gnocchi with ratatouille and balsamic reduction

Or

Baked salmon fillet with crushed new potatoes

Or

Free range coq au vin

All the above main courses come with a selection of vegetables

Dessert

White chocolate cheesecake

Or

Vanilla Crème Brûlée

£30.00 per head

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KETTNER'S

Starters

Wild mushroom and black truffle macaroni

Or

French onion soup with a Comté crouton

Or

Peasant's salad with sliced duck

Main course

Kettner's gratinated vegetable dauphinoise

Or

Roasted fillet of pork with apple mash

Or

Sea bass fillet with olive oil, tomato and basil

All the above main courses are served with a selection of vegetables

Desserts

Poires belle Hélène

Or

Red berry ripple blancmange

£35.00 per head

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KETTNER'S

Starters

Spinach and parmesan cheese tart
Or
Lobster bisque soup with a saffron rouille
Or
Crab, artichoke, green bean & lemon salad

Main course

“27” vegetables in a light ginger butter
Or
Braised beef bourguignon with buttered mash
Or
Pan fried black cod with a leek and shrimp cake

All the above main courses are served with a selection of vegetables

Desserts

Champagne jelly with black cherries
Or
Classic lemon tart with Chantilly cream

£40.00 per head

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KETTNER'S

Starter

Grilled goat's cheese salad with pickled walnuts

Or

Fresh picked crab on sourdough toast

Or

Foie gras terrine with toasted brioche

Main course

Spinach and ricotta cannelloni

Or

Diver caught scallops with a champagne risotto

Or

Fillet of beef with confit shallots and a Madeira jus

All the above main courses are served with a selection of vegetables

Desserts

Home made doughnuts with a selection of dipping sauces

Or

Lavender and vanilla pannacotta

And

Rose and raspberry macaroons

£45.00 per head

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