

# FATHER'S DAY DINNER

SUNDAY 16TH JUNE, 5PM – 10PM

2 COURSES £26.50

3 COURSES £29.50

INCLUDING A GLASS OF VOUVRAY BRUT

CARAFE (375ML) OF VIN DE TABLE £15

ELDERFLOWER SPRITZ

ELDERFLOWER, SODA & VOUVRAY BRUT £9.50

## ENTRÉES

BUTTERNUT SQUASH SOUP

*almond and mint pistou*

TERRINE DE CANARD

*spicy pear chutney, toasted brioche*

BUFFALO MOZZARELLA

*San Marzantino tomatoes and capers*

## PLATS PRINCIPAUX

PAN SEARED FILLET OF SEA BREAM

*roasted peppers, taggiasca olives, basil and sauce verte*

CHICKEN FRICASSE

*braised leg, baby onions, wild mushrooms, tarragon and chicken veloute*

CHARGRILLED HALLOUMI (V)

*smoked aubergine, beluga lentils, red pepper tapenade, toasted almonds and labneh*

MOULES MARINIÈRE & FRITES

*white wine, shallots, cream and parsley (supplemental charge of £5.00)*

STEAK TARTARE

*beef striploin, egg yolk and frites (supplemental charge of £6.00)*

## LES DESSERTS

WARM CHOCOLATE BROWNIE

*Chantilly cream and caramel sauce*

CREME BRULEE

*caramelised sugar crust*

ICE CREAMS AND SORBETS

*choice of vanilla, chocolate, pistachio, strawberry, lemon & raspberry*

*Please always inform your server of any allergies or intolerances before placing your order.*

*Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.*

*Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.*

**BALTHAZAR**  
~ RESTAURANT ~