



**'A Valentines Night in Paris'**  
**Created & Cooked by Chef Steven Saunders**  
SIX COURSE DINING & ARRIVAL COCKTAIL £75pp  
Available Feb 12-14th by reservation, deposit & pre order

**APPERITIF**

'Kir Royale' Prosecco cocktail or 'Raspberry Bubbles' mocktail

**APPETISER**

Chefs Parisian breads & Lescure butter gfo

**AMUSE BOUCHE**

Roasted cauliflower veloute, white truffle & girolles v/gfo

**STARTER**

Scallops St. Jacques, aniseed, mont d'or cheese, micro rocket gf

or

French exotic mushroom pilaf, bouche de chèvre, baby spinach, garlic crisps gf/v/vgno

**MAIN**

Roasted Herefordshire beef sirloin, bourguignon, mushrooms, bacon, crispy onions, parsley mash gf

or

Loup de mer provencale (sea bass), young asparagus, crab bon bon, moules, persillade gfo

or

Roasted espelette pepper, ratatouille & piperade, glazed with reblochon cheese & truffle gf/v/vgno

**DESSERT**

Assiette of sweets: white chocolate, dark chocolate, tangerine sorbet, gold leaf gfo/v

or

A selection of French cheese, honeycomb, artisan crackers, & je ne sais quoi! gfo/v

**A TAKE HOME GIFT**

Homemade Willow truffles



**FURTHER VEGAN OPTIONS AVAILABLE UPON REQUEST.**  
PLEASE NOTIFY US OF ANY FOOD ALLERGIES IN YOUR PRE ORDER EMAIL & UPON ARRIVAL.  
PLEASE EMAIL YOUR PRE ORDER TO [contact@thewillowtreebourn.com](mailto:contact@thewillowtreebourn.com)

*£40pp DEPOSIT WILL BE REQUESTED FOLLOWING YOUR TABLE CONFIRMATION.*

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