



# CANAPÉS

£2.5 per item  
Min. order 10 per type

## FISH

- Smoked salmon blini, crème fraîche, dill
- Mini quail's egg & smoked salmon royale, hollandaise
- Sea bream ceviche in a cucumber cup
- Seared tuna, mango salsa
- Harissa king prawn & cucumber skewer
- Cod goujons, aioli
- Mini crab cakes, harissa mayonnaise

## MEAT

- Serrano ham & balsamic fig skewer
- Toulouse sausage roll, honey mustard
- Beef carpaccio, Parmesan & truffle on toast
- Lemon chicken skewer, lime aioli
- Fried spicy meatball, tomato chutney
- Mini marinated chicken & pesto brioche
- Serrano ham, wild mushroom & soft-poached quail's egg bruschetta
- Spicy lamb merguez & roast pepper skewer, harissa mayonnaise
- Mini Aubaine burger, truffle mayonnaise suppl. £1

## VEGETARIAN

- Heritage tomato, basil & feta bruschetta v
- Truffle arancini v
- Crispy Camembert & honey mustard v
- Wild mushroom & soft-poached quail's egg bruschetta v
- Turmeric & smoked paprika cauliflower v

v - vegetarian

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchens, we cannot guarantee the absence of allergens in any of our dishes.

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# SET MENU 1

3 courses £35pp

## STARTERS

Smoked salmon salad, cucumber, radish, lemon dressing  
Marinated beetroot salad, warm goats cheese crottin, walnuts v  
Duck liver parfait, onion marmalade, mixed leaves

## MAINS

Pan fried cod, crushed potatoes, spinach, parsley butter sauce  
Butterfly chicken breast, baby kale & green bean salad, toasted hazelnuts, black truffle, hazelnut dressing  
Butternut squash & Fourme d'Ambert risotto, toasted hazelnut v

## DESSERTS

Poached plum & polenta cake, mandarin sorbet ve  
Nutella profiterole, vanilla ice cream, hot chocolate sauce, roasted hazelnuts

## OPTIONAL EXTRAS

### VEGETABLE PLATTER

£16 per platter (serves four)

Green beans, shallots & parsley, spinach, grilled chilli tenderstem broccoli, mixed leaves

### CHIPS

£16 per platter (serves four)

French fries & sweet potato fries

v - vegetarian ve - vegan

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# SET MENU 2

3 courses £45pp

## STARTERS

Ponzu marinated salmon, avocado, soy bean & beetroots

Beef carpaccio, shaved Parmesan, rocket, truffle oil

Burrata, cherry tomatoes, basil leaf, pesto v

## MAINS

Pan fried seabass, sweet potato purée, chilli tenderstem broccoli, lemon & sundried tomato sauce vierge, baby watercress

Filet de boeuf, French fries, peppercorn sauce (served medium)

Black truffle rigatoni, truffle cream sauce, Parmesan, shaved truffle

## DESSERTS

Poached plum & polenta cake, mandarin sorbet ve

Pistachio & raspberry cake, raspberry coulis

Nutella profiterole, vanilla ice cream, hot chocolate sauce, roasted hazelnuts

## OPTIONAL EXTRAS

### VEGETABLE PLATTER

£16 per platter (serves four)

Green beans, shallots & parsley, spinach, grilled chilli tenderstem broccoli, mixed leaves

### CHIPS

£16 per platter (serves four)

French fries & sweet potato fries

v - vegetarian ve - vegan

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