



# 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 ve

v - vegetarian ve - vegan

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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

Mille-feuille with vanilla mousseline cream

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

Mille-feuille with vanilla mousseline cream

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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