



CANAPÉS

£2.5 per item
Minimum 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 df - dairy free

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SET MENU 1

Three courses £35 per person

STARTERS

Smoked salmon salad

Cucumber, radish, lemon dressing

Beetroot salad ^v

Balsamic marinade, warm goats' cheese crottin, walnuts,

Serrano ham & cantaloupe

Rocket leaves, balsamic dressing

MAINS

Cod filet

New potatoes, cherry tomatoes, basil & saffron sauce

Rump of lamb

Niçois vegetables, red wine jus

Spring pea risotto ^v

DESSERTS

Café Liégeois

Monmouth coffee ice cream, amaretto biscuit, sliced almonds

Crème brûlée

Vanilla custard, caramelised sugar

OPTIONAL EXTRAS

VEGETABLE PLATTER ^{ve}

£16 per platter (serves 4)

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

CHIPS ^{ve}

£16 per platter (serves 4)

French fries & Sweet potato fries

v - vegetarian ve - vegan df - dairy free

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SET MENU 2

Three courses £45 per person

STARTERS

Smoked salmon blini

Avocado purée, granny smith apple

Beef carpaccio

Black truffle mayonnaise, rocket, shaved parmesan

Burrata v

Grilled vegetables, cherry tomatoes, basil pesto

MAINS

Sea bass

Carrot & ginger purée, glazed radish, asparagus, peas, lemon oil

Filet de boeuf

French fries, peppercorn sauce (served medium)

Black truffle rigatoni v

Truffle cream sauce, shaved truffle, parmesan

DESSERTS

Nutella profiterole

Vanilla ice cream, hot chocolate sauce & roasted hazelnut

Pavlova

French meringue, red berry cream, vanilla ice cream, raspberry sorbet

OPTIONAL EXTRAS

VEGETABLE PLATTER ve

£16 per platter (serves 4)

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

CHIPS ve

£16 per platter (serves 4)

French fries & Sweet potato fries

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