

The
F O L I O

Bar & Kitchen
Cambridge

Valentine's Dinner

Amuse Bouche

Apple Risotto

Course 2

*Pea and mint mouse served with Parma Ham, Saveur du
Maquis cheese and shard of sourdough bread*

Course 3.

*Ceviche of scallops served with tomato and garlic emulsion,
lemon balm oil and bresaola*

Course 4.

*Fillet of salmon, served with butter beans and pancetta,
dill and fennel salad, micro cress*

Entremets

Champagne Sorbet

Course 6

*Beef wellington, spinach pure, mushrooms ragout,
shortcrust, red wine jus*

Course 7

Chef Classic mille feuille

Course 8

Chef deconstructed Black forest gateau



The
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Cambridge*

Valentine's Dinner

Vegan Menu

Amuse Bouche

Apple Risotto

Course 2

Carpaccio of tomato and pear, served with confit kumquat, salted tofu, olives, cured cucumber and pine nut vinaigrette

Course 3

Heritage carrots, served with carrots crisp, lentils ragout

Course 4

Poached salsify, served with pomme purée, roasted leek

Entremets

Champagne Sorbet

Course 6

Vegan wellington, served with oyster mushroom, roasted heritage carrots

Course 7

Chef Classic mille feuille

Course 8

Chef deconstructed Black forest gateau



The
FOLIO
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