



St Valentine's Dinner at Purple Poppadom

Wednesday February 14th 2018

'Odyssey de l'amour'

7 Course Taster Menu

Chef has created a special menu for St Valentine's 'Odyssey de l'amour' - taking couples on a romantic journey of tastes and flavour combinations, an odyssey of love inspired by the cuisine of romantic lands far and wide

~ Amuse Bouche ~

Pumpkin soup, quails egg and a puff pastry pillow

~ Serenade by the Sea ~

Fish course comprising fillet of Sea Bream, served with 'string hoppers' - steamed Kerala rice noodles - with Malabar shrimps and moilee sauce

~ Poulet de la Rose ~

Inspired by the exotic Lucknow's Awadhi cuisine - succulent supreme of chicken cooked in the tandoor with aromatic rose petals and saffron, and balanced with fresh horseradish yoghurt

~ Beef Pazham Pori ~

A classical combination of beef slow-braised with spices, served with delicately fried ripe plantain fritters or pazham pori as we say in Kerala

~ Mushroom Biryani 'Arancini' ~

Chef's clever twist on an Italian risotto classic; a wild mushroom biryani served on a sauce of mint, coriander and spices

~ Apricot Sorbet ~

A refreshing interlude of homemade sorbet to cleanse the palate

~ Tarte aux Chocolate Silk ~

Creamy chocolate silk on a nut base, crowned with shards of chocolate accompanied by homemade pear ice cream

£99.95 for two people