

# Parkside Brasserie

## STEAK NIGHT FINISH OFF AT HOME

Collection or delivery available WEDNESDAY to SATURDAY [info@parksidebrasserie.co.uk](mailto:info@parksidebrasserie.co.uk)

Two Courses at £60.00 per couple + supplements if taken

Includes a carefully selected 75cl bottle of Baron de Baussac, Carignan (2019). An old traditional red wine grape varietal, with a silky texture and intense aromas of spice. Perfect with steak

### Entrée / Starter

#### Cocktail de Crevettes

Butter poached King prawn & avocado cocktail

large crevette, crisp lettuce, sauce Marie Rose

Add

#### Baguette à l'ail à l'ancienne

Proper Garlic Bread for two - to share £4.75

### Plat / Main

#### Steak au choix garni

30 day dry aged 250g Ribeye or 250g Sirloin Steak

Perfectly caramelised, seasoned and cooked to your liking - just finish in the oven

#### Garniture

##### Choose your garnish

Slow roast field mushroom, confit tomato & triple cooked chips

or

Wilted spinach & gratin dauphinois

#### Sauce

##### Choose a sauce / one per steak

Red wine jus / Béarnaise / Peppercorn or Blue cheese sauce

Extra sauce portions are £2.50 each

### Gourmandise

#### Add a Dessert

Tarte Tatin aux pommes – pour deux

£11

Apple Tarte Tatin to share for two

Crème fraîche Normande

Fondant au chocolat valrhona

Warm Chocolate fondant

£ 6

Double cream

Crème Brûlée à la vanille

£ 6

Burnt Cambridge vanilla cream