

A Valentine's Celebration

4 course Dinner and Petit Fours
with
a Glass of Laurent Perrier Rosé Champagne
and
Live Music throughout the Evening
from
7.00 pm to 10.00 pm

£95 per person

or

£125 per person with the matching wine

please notify your waiter of any food allergies

Prices are inclusive of VAT and a discretionary 12.5% service charge is added to your bill

Appetiser

cauliflower velouté with salmon rillettes, blini and caviar



Cannellone

chicken, mushroom and foie gras cannellone with black Périgord truffle velouté

or

Scallops

hand dived scallop with langoustine, oyster and Champagne



Dover Sole

roast fillets, parsnip purée, shallots and leek fondue with brown shrimp sauce

or

Beef Rossini

slow cooked fillet of beef with foie gras, Madeira and truffle sauce



Crème Brûlée

cocoa bean crème brûlée with coffee ice cream and gâteau opéra

or

Cheese

chef's selection



Petit Fours

Head Chef, Karl Burdock