

# Valentine's Day

(£68 per person)

## **AMUSE BOUCHE**

Cucumber Stuffed with Beetroot & Mint Jelly

#### **STARTERS**

Carlingford Oysters ½ Dozen
Chicken & Lemongrass Consommé
Hand-Dived Scottish Scallops with Garlic & Parsley Butter
Goat's Cheese & Polenta Galantine

## **MAIN COURSES**

USDA Prime Dry-Age 395g Sirloin
Beef Wellington
Truffled Globe Artichoke, Porcini & Wild Mushroom Fricassée
Stone Bass, Smoked Baby Aubergines

## **SIDES**

(Choose 2)
French Fries
Whipped Potatoes
Sautéed or Steamed Spinach
Pan-Fried Field Mushrooms
Sesonal Vegetables

#### **DESSERTS**

Assiette of Mini Desserts
Chocolate Cake, Coconut, Posset Shots
Champagne Beignets
Red Velvet Gateaux

## **PETIT FOUR**

Chocolate Heart

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order. Weights are approximate.\*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

An optional 12.5 % gratuity will be added to your bill. All prices are inclusive of VAT at 20%