

VALENTINE'S MENU

STARTERS

FRUITS DE MER POUR DEUX

Royal Siberian Caviar, oysters, lobster, prawns and squid ceviche. Served with shallot vinegar, Thousand Island dressing and Bloody Mary ketchup
Perfect to share between two

OXTAIL MINESTRONE SOUP

Basil pesto and Parmesan

CHICKPEA AND SWEETCORN FRITTERS

Mixed chard and salsa verde

GLOUCESTER OLD SPOT PORK BELLY

Haricot vert salad and anchovy mayonnaise

PERNOD AND BLACKCURRANT ICE LOLLY

MAIN COURSE

FILLET OF BEEF

Rosti potato, cavolo nero, roasted shallots

STUFFED SADDLE OF LAMB

Boudin noir, caramelised apple and roasted root vegetables
Perfect to share between two

HERB CRUSTED COD

Jerusalem artichoke purée, wilted spinach, chestnut mushroom and chicken velouté

HERITAGE BEETROOT RISOTTO

Goat's curd and tarragon

DESSERTS

PASSION FRUIT & WHITE CHOCOLATE BROWNIE CHEESECAKE

Tropical fruit salsa
Perfect to share between two

TRIO OF CHOCOLATE

Dark chocolate fondant, milk chocolate stuffed doughnut and white chocolate crème brûlée

RHUBARB FOOL

Gingerbread crumble biscuits

A SELECTION OF BRITISH & FRENCH CHEESES FROM THE TROLLEY

TEA, COFFEE & HOMEMADE TRUFFLES

£59 PER PERSON

www.HOTELDUVIN.com

A discretionary 12.5% service charge will be added to your bill. For special dietary requirements or allergy information, please ask for details.

je suis

Hotel
du Vin
& Bistro