



HOTEL • RESTAURANT • SPA

VALENTINE'S DAY

Cocktail of your choice

Vesper Martini –gin based, James Bond style, shaken not stirred
or

Cherry Drop – amaretto based, sweet on lips and warming inside

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Amuse bouche

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Hand dived king scallop

sea vegetables, apple pearls, seaweed dashi

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Chateaubriand for two

boulangere potatoes, malt glazed carrots, tender stem broccoli and almond,
garden greens and beans, peppercorn sauce, béarnaise sauce

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Bitter sweet dark chocolate marquise

passion fruit jelly, champagne sorbet

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Tea/ coffee and petit fours

£59.50 per person

If you have an allergen to certain foods please inform a member of the team before ordering.
A discretionary service charge of 10% will be added to your bill