

# VALENTINE'S DAY 2018

## Menu

Glass of champagne on arrival

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Crab and chilli bon-bon, mango salsa  
Serrano ham, olives, grilled artichokes  
Mango and brie parcels, onion chutney (V)  
Cherry plum tomato, mozzarella and basil (V)  
Tempura prawns, sweet chilli sauce

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Smoked salmon and cream cheese cake, avocado puree, caper berries  
Game terrine, spiced pear chutney, brioche toast  
Yellow carrot and orange soup, herb croutons (v)

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Orange sorbet, champagne gel, pistachio tuille

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Pan fried sea bass fillet, roast vegetable, parisienne potato, basil pesto  
8oz Grangemoor rib eye steak, confit shallot and tomato, jus, skinny fries  
Duo of duck, confit duck leg, pan fried duck breast, fondant potato, baby vegetable  
Porcini mushroom ravioli, sun blused tomato, broad beans, aged parmesan (V)

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Sweet treats from pastry:  
Raspberry red velvet pebble with chocolate kisses  
Chocolate and calamansi tart with meringue hearts  
Pistachio pains de gene with strawberry cream, hibiscus jelly

Tea, coffee and petit fours

**£ 65 per adult**





1212 *at* THE ROYAL  
HORSEGUARDS