



Valentines Menu

3 Courses, a bottle of Prosecco £139 (for two)

*Each dish has been created to share between two people, so please choose one dish per course.
(Full ordering & delivery information is detailed after menu)*

Prosecco Stelle Non-Vintage

This elegant sparkler opens with inviting aromas of dried wildflower, boasts heady scents of honeysuckle, lemon blossom & white fruits.

Starter

Rainbow Chard Parmigiana (Vg)

Burrata & Heirloom tomatoes (V)
With Pine Nuts & Basil Pesto

Truffle & Ricotta Ravioli (Heart Shaped)
With Truffle Sauce

Main

Irish Fillet of Beef Wellington
With Sauteed Potato French Beans & Creamy Mushroom Sauce

Scottish Salmon & Spinach En Croute
With Sauteed Baby Vegetables & Jerusalem Artichoke Puree

Vegan Wellington (V)
With Sauteed Potato Sprouting Broccoli & Jerusalem Artichoke, Mushrooms & Truffle Sauce

Dessert

Macadamia Dark Chocolate Fondant
With Vanilla Ice Cream

Macadamia Dark Chocolate Mousse (V)
With Vanilla Ice Cream

Vanilla Cheesecake (Heart Shaped)
With Winter Berries Compote

*A full list of allergens is available upon request.
Unfortunately on this occasion we are unable to offer gluten-free dietaries.*



Champagne

Veuve Clicquot Brut £49

This famous label has a scent of vanilla, a taste of creamy mousse lemon sherbet & brioche.

Veuve Clicquot Rose £59

*This is a divine medium bodied rosé, with hints of strawberries, raspberries & cherry
Perfectly paired with our oven baked 'Scottish Salmon & Spinach En Croute'
& ' Winter Berries Vanilla Cheesecake.*

Ruinart Blanc de Blanc £69

*With hints of citrus & exotic fruits, coming together to create one of the best looking & tasting
Blanc de Blancs Champagnes around.*

Dom Perignon Vintage £169

*This 'WOW' Champagne, this is absolutely singing. 2010 Dom Pérignon provides a wonderfully vivid & rich sensory
experience.*

Dom Perignon Rose Vintage £299

One of the finest Rosé Champagne. A hedonistic cornucopia of seductive red berries & luxurious spices.

White Wine

Albarino DO Rias Baixas, Mar de Frades, Galicia Spain £29

*Expect aromas of nectarine, lime & grapefruit. With hints of honeysuckle.
Perfectly paired with our 'Rainbow Shard Parmigiana', 'Burrata' & 'Scottish Salmon En Croute'.*

Chablis 1er Cru Vaillons, Domaine Bernard Defaix, Chablis France £ 39

*Citrus & white flower aromas, with light-bodied flavors of citrus & pear.
Perfectly paired with our 'Truffle Ravioli' & 'Vegan Wellington'.*

Red Wine

Valpolicella Ripasso DOC 18 Bertani £29

*Deep ruby colour, with pronounced distinct aromas of ripe cherries, dried fruits, herbs and chocolate. Perfectly
paired with our 'Irish Fillet Beef Wellington' & 'Macadamia Dark Chocolate Mousse'.*

Chateau Bertinat Lartigue St Emilion 2015 £39

*Scents of dark cherry & oak. A palate of dark plum berries with a Merlot influence. Perfectly paired with our 'Truffle
Ravioli' & 'Wellingtons' & 'Macadamia Dark Chocolate Fondant'*



How it works

Using a recipe of fine & fresh ingredients, lots of love & care, our talented Chefs have prepared a wonderful valentines dining experience to enjoy at home.
Just light some candles & set the romantic mood.

Every dish is fully prepared for you to easily cook in your kitchen.
(You'll be provided with full easy to follow instructions).

Each dish has been created to share between two people,
so please choose one dish per course.

Ordering

There are only a limited number of valentines boxes available,
the order cut off is at 5pm on 10th February.

Very soon you will be able to order & pay via our website (we will let you know when the link is ready).
In the meantime to place your order, please call us on
020 7220 1000 or email dine@restaurant-ours.com.

Payment must be received in full to confirm your order. We will send you a secure link to make payment
once you have chosen your dishes & drinks.

We are happy to answer all your questions and queries at any time.

Delivery

You're perfectly packaged valentines dining experience will be delivered on either the 13th or 14th
February. Within a four mile radius of SW3 2AS (Cost £6.95).

Alternatively you can collect from Restaurant Ours, which is a Covid-Safe environment.

Wines & Champagne

Our Sommelier has created the perfect wine pairing for this special occasion.
You can find the wine and champagne menu alongside the dining menu.

We recommend a bottle of **Veuve Clicquot Rose Champagne** to perfectly accompany your
valentines dining experience

We also have an extensive range of premium bottle of spirits available upon request.