



THE DUKE OF RICHMOND
HOTEL



VALENTINE'S MENU

Valentine's Menu

£60 per person

Wine Pairing

£100 per person

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you. Our chefs will be happy to create a selection of dishes especially for our diabetic guests. A discretionary 12.5% service charge will be added to all food and beverage bills.

STARTERS

Amuse Bouche (ve)

*Cauliflower cappuccino,
smoked cheese croutons*

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Smoked Chicken Breast

*Pineapple and chilli salsa, bacon crisps,
smoked coriander mayonnaise*

Muscadet La Sablette

Bernie's Scallops

*Pork belly, celeriac and chorizo fricassée,
salsify purée, red wine sauce*

Sans Barrique

'Money Bag'

*Local lobster and crab filo parcel,
julienne vegetables, seafood sauce*

Sans Barrique

Heritage Beetroot (ve)

*Edamame beans, toasted pine nuts,
blood orange and pesto*

Muscadet La Sablette

MAIN COURSE

Champagne Sorbet

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Roast Loin of Venison

*Potato and thyme rösti, confit carrots,
chocolate and red wine jus*

Beaujolais

Rustic Stuffed Guinea Fowl

*Dijon mash, wild mushroom
and pancetta sauce*

Galpin Peak

Pan Fried Red Mullet

*Tarragon polenta cake, crispy squid,
buttered samphire*

Beaujolais

Kale and Feta Spring Roll (ve)

Roasted garlic and basil cream

Cala Rosé

(ve) vegan

DESSERT

Trio of White Chocolate

Ganache, mousse, burnt chocolate

Sauternes

Pecan and Frangipane Tart

Salted caramel ice cream

Douce Surprise

Rhubarb and Apple Crumble (ve)

Vanilla ice cream

Tokaji

Selection of British and Continental Cheese

Biscuits, frozen grapes, celery and chutney

Port

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Chocolate Truffles

(ve) vegan



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