



CLARIDGE'S

VALENTINE'S DAY



AMUSE

Beetroot with caviar and horseradish

FIRST COURSE

Scallop, prawn and fennel ravioli, brown shrimp, Meunière sauce, parsley
Hot smoked salmon, buckwheat blini, crème fraîche, pickled cucumber
Jerusalem artichoke, pear, chicory, sunflower seeds

MAIN COURSE

Cornish turbot, roasted celeriac, leek, sea herbs
Aged Herefordshire beef fillet, roasted onion, beef cheek bonbon,
turnip tops, truffle jus
Pumpkin risotto, roasted delicata pumpkin, goat's cheese, hazelnuts, sage

PRE DESSERT

Blood orange and grapefruit, bergamot mousse

DESSERT

Yorkshire rhubarb, strawberry and yogurt foam
Profiterole, vanilla ice cream, pear compote, chocolate sauce
Vanilla mille-feuille, crunchy puff pastry and caramel

MENU £125





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