



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 delica 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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