

VALENTINES

DINNER BY CLARIDGE'S

Begin with a glass of Laurent-Perrier La Cuvée Brut and
Oscietra caviar served with lemon blinis

PORTLAND SCALLOPS
pine-scented cauliflower and truffle

CORNISH CRAB
apple marigold with curry crème fraîche

SMOKED DUCK SALAD
candy beetroot and Tête de Moine

WARM ASPARAGUS
Jerusalem artichoke with walnut gremolata

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SCOTTISH LOBSTER WELLINGTON
heritage carrot, romanesco and sauce Américaine (to share)

DOVER SOLE ROSETTE
oyster with champagne, celery and truffle

ABERDEEN ANGUS BEEF FILLET
spinach and pommes pont neuf

PARMESAN GNOCCHI
truffle, shallot, wild mushroom and roast cauliflower

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POMME D'AMOUR
vanilla Bourbon cream, redcurrant and raspberry jelly

BIJOU
chocolate tart and passion fruit pearl

MACARONADE
rose ice cream, confit grapefruit and raspberry heart

BRITISH CHEESES
fig, celery, grapes, artisanal bread