



VALENTINE'S DAY CELEBRATION MENU

5 COURSES – £100 PER COUPLE

A SPARKLING START TO YOUR LOVE STORY



Celebrate your evening with a touch of sparkle – Please enjoy a complimentary glass of Prosecco at our bar – a toast to love, laughter, and togetherness.

Appetiser

Freshly baked artisan bread served with hummus, golden olive oil & balsamic dip

Starters

Golden Goat Delight – Crispy breadcrumb-coated goat cheese with vibrant beetroot and zingy ginger chutney

The Golden Oyster Trio – A luxurious trio of oysters grilled over open flame, enriched with aromatic garlic butter

Caviar & Smoke Reverie – A royal indulgence of a trio of delicate blinis topped with smoked salmon and a crown of caviar

Midnight in Marrakech – A blooming love story of Succulent lamb kofta atop velvety aubergine mash infused with royal spices

Mains

Imperial Crab Thermidor – A timeless indulgence of fresh shredded crab in a Dijon-laced cream reduction, delicately baked and served in the shell with Champagne Creamed Spinach & parmesan potatoes

Château T-Bone Steak – A poetic homage to the bold T-bone tenderloin and strip in perfect harmony, finished with Shallot-Red Wine Jus and served with creamy peppercorn sauce, garlic buttered asparagus, grilled cherry tomatoes & exotic triple cooked chips

Lovers' Symphony Surf & Turf – A luxurious duet of flame-grilled Sirloin steak and garlic buttered grilled Tiger Prawns, in perfect harmony served with Honey-Glazed Heirloom Carrots & Truffle Mashed Potatoes (£10 supplement per person)

The Green Tortellini Affair – A romantic dish of hand-crafted spinach and ricotta tortellini, served with browned butter or a hint of truffle in a delicate herb cream
Royal Tandoori Chicken Flame – Half Fire-roasted tandoori chicken with warm spices, paired with jewel-toned salad, saffron-glazed baby potatoes and Charred Lime Butter Sauce

Desserts

Midnight Serenade – Dark, smooth triple chocolate mousse layered like a song, kissed by berry notes

Empress's Kiss – A golden mango coulis reigns over strawberry grace cheesecake elegance

Spring Affair – Earthy cheeses with spiced apple chutney, celery sticks & wafer. perfect for a fireside romance

