IN THE VICINITY

10th – 14th FEBRUARY: VALENTINE'S DAY MENU - £90 FOR TWO FOUR COURSES, INCLUDING A GLASS OF FIZZ OR VALENTINE'S COCKTAIL

STARTERS

SMOKED SALMON ROULADE, CHIVES & CREAM CHEESE, RED ENDIVE, TOMATO PETALS, LEMON DRESSING (GF)

ASPARAGUS SALAD, BEETROOT, CHARRED RADICCHIO, CRUMBLED FETA CHEESE, TOASTED PUMPKIN SEEDS, BALSAMIC DRESSING (V) (GF)

WOODLAND MUSHROOM VELOUTÉ, HERB OIL, CHIVES, GREEN PESTO CROSTINI (V)

MAINS

STEAMED SALMON SUPREME, MOUSSELINE POTATO, BABY SPINACH, WHITE WINE & FINE HERB SAUCE (GF)

CHARGRILLED BEEF RUMP STEAK, RED WINE JUS, ROAST VEGETABLE, CHERRY TOMATO PANACHE & GNOCCHI

PAN-FRIED SKIN-ON CHICKEN SUPREME, LARDONS OF BACON, WOODLAND MUSHROOMS, MADEIRA JUS, KALE, PARSLEY MASH (GF)

TAGLIATELLE, COURGETTE RIBBONS, ASPARAGUS, MANGETOUT, BABY SPINACH, ARTICHOKE, GREEN PESTO & ITALIAN HARD CHEESE (VG)

DESSERTS

WARM CHOCOLATE BROWNIE, CHERRY COMPOTE, CHOCOLATE MOUSSE (V) – (VG) ON REQUEST

STRAWBERRIES & CHANTILLY CREAM, MERINGUE, STRAWBERRY COULIS (V) (GF)

EARL GREY PANNA COTTA, PASSION FRUIT, PASSION FRUIT COULIS (V) (GF)

PALATE CLEANSER

LEMON SORBET, RASPBERRY COULIS (V)

WANT TO STAY OVERNIGHT? BOOK NOW: WWW.CLERMONTHOTEL.GROUP

Food allergies and intolerances: (V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans, (GF) indicates gluten free, (N) contains nuts. If you have any dietary requirements, allergens or intolerances, please inform your server and we'll let you know what's possible. For more detail of allergenic ingredients used in our menu, we've an information pack available. Please note that our kitchen and food service areas are not nut free or allergen free environments. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.