



VALENTINE'S



FEB  
10TH-14TH

MENU



1212 *at* THE ROYAL  
HORSEGUARDS

*£120 FOR two  
4 courses, including a glass of fizz  
or Valentine's cocktail*

# STARTERS

Devonshire white crab meat with charred watermelon, sweetcorn purée, avocado mousse, parmesan crisps

Herb flavoured quinoa salad with confetti of vegetables, grilled artichoke, dehydrated olive crumb, tomato salsa (v), (vg)

Jerusalem artichoke velouté with truffle reduction, chive oil (v), (vg)

## \*\*\* Palate Cleanser \*\*\*

Lemon sorbet, dehydrated strawberry (v), (vg)

# MAINS

48-hour braised ox cheek, parsley mash, heritage carrots, wild mushroom fricassée, Barolo wine reduction

Pan-seared seabass fillet with pea purée, pomme mousseline, courgette, tarragon reduction

Spring pea risotto with baby vegetables, lemon, vegan parmesan (v), (vg)

# DESSERTS

Salted caramel and chocolate tart Strawberry

mousse with mint & berry salsa

Exotic fruit salad (v), (vg)

Food allergies and intolerances: (v) indicates suitable for Vegetarians. (vg) indicates suitable for Vegans, (n) includes 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.