

Valentine's Menu

Starters

- Smoked Royal Balik of Salmon**, crispy oyster, fennel, sour cream, caviar **GF**
- "The Relais" Steak Tartare**, kimchi cabbage, cured egg yolk, toasted sourdough
- Braised Lamb Shoulder**, sheep tortellini, caramelised shallots
- Tomato and Mascarpone Risotto**, parmesan shavings, micro leaves **VG, GF**

Kir Royale Sorbet

Mains

- Angus Beef Wellington**, Parma ham, mushroom duxelle, Jerusalem artichoke gratin
- Pan Roasted Halibut Pavé**, parsnip purée, mixed wild mushrooms, black truffle shavings **GF**
- Aubergine and Ratatouille Vegetable Lasagne**, Barkham blue, rosemary focaccia **VG, GF**
- Pan Roasted Smoked Breast of Duck**, confit duck croquette, roasted beetroots, maple glazed figs

Desserts

- Dark Chocolate Fondant**, vanilla ice cream, honeycomb
- Salted Caramel Tart**, hazelnut parfait, toffee apple
- Strawberries and Cream**, white chocolate ganache, meringue, strawberry coulis **GF**
- Classic Crème Brûlée**, citrus shortbread

Petit Fours, Coffee

Four Courses £45.00 per person

V - Suitable for Vegetarians. VG - Suitable for Vegans. GF - Gluten Free.

V* - Vegetarian available. VG* - Vegan available. GF* - Gluten Free available

Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present, our menu descriptions do not include all ingredients.

IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information available on request. Prices Include VAT and are subject to a discretionary service charge of 12,5%. The above menu may be subject to variation or change.

VALENTINE'S MENU 2023

Celebrate

LOVE

with us

The Clipper Restaurant