VALENTINE'S MENU

FOUR COURSES, PLUS A VALENTINE'S COCKTAIL OR GLASS OF FIZZ

£90 FOR TWO

THE SOAK

COCKTAILS Or swap to a glass of fizz or soft drink

THE LOVE CLUB

Absolut Vodka, Archers Peach Schnapps, Cointreau, lemon juice, aquafaba, fresh raspberry, fresh grapefruit

LOVELY JUBBLY

Absolut Citron Vodka, Archers Peach Schnapps, Cointreau, lime juice, hibiscus syrup, maraschino cherry syrup, soda

STARTERS

Smoked salmon roulade with cream cheese & chives, red endive, tomato petals, lemon dressing (GF)

Asparagus salad with beetroot, charred radicchio, crumbled feta cheese, toasted pumpkin seeds, balsamic dressing (V, GF)

PALATE CLEANSER

Lemon sorbet with raspberry coulis (VG)

MAINS

Steamed salmon supreme with mousseline potatoes, baby spinach, and a white wine & fine herb sauce (GF) $\,$

Chargrilled beef rump steak with a roast vegetable & cherry tomato panache, gnocchi, and a red wine jus Pan-fried skin-on chicken supreme with bacon lardons, woodland mushrooms, kale, parsley mash, and a Madeira jus (GF)

Tagliatelle with courgette ribbons, asparagus, mangetout, baby spinach, artichoke, green pesto, and vegan Italian hard cheese (VG)

DESSERTS

Warm chocolate brownie with cherry compote and a chocolate mousse (V, VG on request)

Strawberries with Chantilly cream, meringue, and strawberry coulis (V, GF)

Earl Grey panna cotta with passion fruit and passion fruit coulis (V, GF)

(V) suitable for Vegetarians. (VG) suitable for Vegans. (GF) Gluten Free.

If you have any dietary requirements, allergens or intolerances, please inform your server before ordering. For more detail of allergenic ingredients used in our menu, we have an information pack available. Please note that our kitchen and food service areas are not nut-free or allergen-free environments. All weights are approximate before cooking. We take animal welfare very seriously, please review our full policy on our website www.clermonthotel.group. All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

Woodland mushroom velouté with herb oil, chives, and a green pesto crostini (V)