



CLARIDGE'S

VALENTINE'S DAY

AMUSE

Celeriac and rose

FIRST COURSE

Seared scallops, caramelised kohlrabi, oyster mushroom, mustard, celery

Golden beetroot, pickled beetroot, horseradish, dill, sourdough

Confit duck leg agnolotti, black truffle, chive emulsion, nasturtium

MAIN COURSE

Roasted Cornish halibut, clams, baby vegetables, lemon, parsley, barigoule

Herefordshire beef fillet, braised short rib, caramelised onion,

pomme purée, red wine jus

Jerusalem artichoke risotto, roasted artichoke, lovage, aged parmesan

PRE DESSERT

Mini pomme d'amour

DESSERT

Chocolate heart, passionfruit, cocoa nib

Citrus mint vacherin

Vanilla millefeuille, caramel sauce

MENU £125



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