

ALLERGEN MATRIX VALENTINE'S 2024 v24012024

GOLD MENU	Peanuts	Nuts	Milk	Eggs	Fish	Shellfish	Soya	Gluten	Sesame seeds	Celery	Mustard	Lupin Flour	Sulphur Dioxide	Molluscs
Starters														
GIN & Juniper Cured Salmon, Crispy Blinis, Salmon Pearls, Pomegranate & Crème Fraiche			✓	✓	✓			✓						
Feuille De Brick Tart, Heritage Tomato, Tofu Purée & Olive Powder				✓				✓						
Mains														
Beef Tenderloin, Poached Roscoff Onion, Braised Cheek, Confit Crumb, Celeriac & Red Wine										✓				
Pumpkin Ravioli, Smoked Ricotta, Crispy Sage & White Truffle			✓	✓				✓						
Desserts														
Passion Fruit and Raspberries Meringue Tart			✓	✓			✓	✓						
Dark Chocolate Sphere with Salted Caramel							✓							
Diamond/Royal Diamond/Platinum MENU	Peanuts	Nuts	Milk	Eggs	Fish	Shellfish	Soya	Gluten	Sesame seeds	Celery	Mustard	Lupin Flour	Sulphur Dioxide	Molluscs
Starters														
Divers Scallops, Pea Purée, Pancetta & Cumin Foam			✓											✓
Wagyu, Pickled Quail Egg, Truffle & Shallots.			✓	✓										
Roasted Heritage Beetroot, Filo Tart, Ricotta, Seeds & Grilled Peach (VEGAN ON REQUEST)			✓					✓						
Mains														
Venison Fillet Braised Shoulder Bon Bon, Baby Carrots, Parsnip Truffle Purée & Bordelaise Sauce.								✓						
Chilean Seabass, Spinach, Nasturtium & Horseradish.			✓		✓									
Miso Risotto, Vegan Scallops & Salt Baked Celeriac										✓				
Desserts														
Valentine Chocolate for Two. Chocolate Pave, Chocolate Delice, Salted Caramel, Yoghurt Sorbet & Latte Panna Cotta.			✓	✓			✓	✓						
Petit Fours			✓				✓							