

CAFÉ ROYAL GRILL

ESTD. 1865

VALENTINE'S MENU

4 Courses, With a Glass of Rathfinny Rosé Sparkling Wine – £150pp

Starters

Guiluerdeau Oysters

Poached in a Champagne Butter Sauce with Ossetra Caviar

Duck Liver and Foie Gras Parfait

With Quince Chutney and Toasted Brioche

Loire Valley White Asparagus

With a Poached Egg and Keta Caviar

Truffled Artichoke Salad

With Salad Mâché and Chervil

Main Course

Roasted Mixed Shellfish

Lobster, Scallop and Langoustine with Wild Garlic and Seashore Vegetables

For two to share

Rack and Rump of Salt Aged Lamb

With Alliums, Thyme and Rosemary

Fillet of Nordic Halibut

With Brown Shrimps and Barbe di Fratte

Tournedos Rossini

Fillet of Beef, Foie Gras, Madeira and Black Truffle



Middle Course

Twice Baked Cheddar Cheese Soufflé

With Spinach



Desserts

Baked Alaska

With Blood Oranges and Grand Marnier

For two to share

Black Forest Pavlova

With Sour Cherries and Dark Chocolate

Champagne Jelly

With Yorkshire Rhubarb and Jersey Cream

Peruvian Gold Chocolate Mousse

With Honeycomb



Sides

Triple Cooked Chips

Spinach – Steamed or Creamed

Lettuce Heart and Herb Salad

Buttered Pink Fir Apple Potatoes

