

CAFÉ ROYAL GRILL

ESTD. 1865

VALENTINE'S MENU – VEGETARIAN AND VEGAN

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

Starters

Loire Valley White Asparagus

With a Poached Egg, Barbe di Frate and a Champagne Butter Sauce

Truffled Artichoke Salad

With Salad Mâché and Chervil **vg**

Main Course

Spiced Winter Squash

With Macadamia Nut Butter and Salsa Verde **vg**

Caramelised Fennel Tart

With Saffron and Green Olives

King Edward Potato and Nori Fritter

With Tartare Sauce, Parsley and Shallot Salad **vg**



Middle Course

Twice Baked Cheddar Cheese Soufflé

With Spinach

Whipped Polenta with Woodland Mushrooms

And Black Winter Truffle **vg**



Desserts

Baked Alaska

With Blood Oranges and Grand Marnier
For two to share

Black Forest Pavlova

With Sour Cherries and Dark Chocolate

Peruvian Gold Chocolate Mousse

With Honeycomb

Rice Pudding

With Yorkshire Rhubarb Compote **vg**



Sides

Triple Cooked Chips

Spinach – Steamed or Creamed

Lettuce Heart and Herb Salad

Buttered Pink Fir Apple Potatoes



Hotel Café Royal is committed to using fresh and locally sourced ingredients to limit the impact to the environment by supporting local farmers and suppliers.

Please inform us of any food allergies or intolerances before ordering. A discretionary service charge of 15% will be added to your bill.

All prices are inclusive of VAT charged at the current rate.