



AS2: Menu Engineering

**Food & Beverage
Operations(BIMH4002)
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MENU

A ROMANTIC 4-COURSE MEAL IN OUR BALLROOM
INCLUDES LIVE ENTERTAINMENT WITH A MICHAEL BUBLÉ
TRIBUTE ACT

£85 PER PERSON

STARTERS

TRUFFLED CREAM OF JERUSALEM ARTICHOKE SOUP
SEA SALT AND ROSEMARY FOCACCIA (V/VG ON REQUEST)
HOT SMOKED SALMON
HERITAGE BEETROOTS, HORSERADISH CREAM, BEETROOT
PUREE
VENISON AND DUCK TERRINE
PORT AND REDCURRANT GEL, GOLDEN RAISIN CHUTNEY,
TOASTED ONION LOAF

MAIN COURSE

PAN SEARED BEEF MEDALLIONS WRAPPED IN PANCETTA
CONFIT POTATO CAKE, BABY CARROTS, WILD MUSHROOM
JUS
POACHED LEMON SOLE PARCEL
DORSET CRAB STUFFING. WILTED WINTER GREENS.
COCOTTE POTATO,
CHAMPAGNE AND CRAYFISH CREAM
PORTOBELLO MUSHROOM. RICOTTA AND ZUCCHINI
CANNELLONI
CHERRY TOMATO AND BASIL STEW, SAUTÉED CAVOLO
NERO
(V / VG ON REQUEST)

DESSERT

TRIO OF CHOCOLATE SHARING PLATTER
MILK CHOCOLATE MARQUIS. DARK CHOCOLATE TART.
ORANGE AND WHITE CHOCOLATE SORBET

DRINKS

RED, WHITE, OR ROSE WINE

***ALL DISHES CAN BE ADAPTED FOR GLUTEN FREE ON REQUEST**

***ALLERGENS: ATTENTION CUSTOMERS WITH FOOD ALLERGIES. PLEASE BE AWARE
THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON
ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH,
SHELLFISH OR WHEAT.**

PLEASE ASK MEMBER OF OUR STAFF THANK YOU

The Valentine Special Menu

