

116

AT THE ATHENAEUM

VALENTINE'S MENU

An evening of romance

Three-courses £65

Starters

Roasted pumpkin ravioli (VG available)

Roasted pumpkin, leek and potato espuma, herb croutons

Smoked salmon blini

Citrus crème fraîche, pickled cucumber, prawn, dill vinaigrette

Main courses

Pan-roasted stone bass

Crab risotto, sea vegetables, bisque, caviar

Roasted Gressingham duck breast

Miso celeriac purée, gratin Dauphinoise, cherry, port jus

Harissa BBQ cauliflower steak (VG)

Cauliflower velouté, pickles, pomegranate, caper, smoked almond dressing

Desserts

Chocolate rose

Lychee sphere, hot white chocolate sauce

Vanilla panna cotta

Strawberry compote, jus (VE, V, GF)

Changes to the menu are at the chef's discretion.

Please inform us of any allergy or dietary requirement so we may assist you. (V) Vegetarian, (VG) Vegan, (GF) Gluten Free

A discretionary 13.5% service charge will be added to your bill. All prices include VAT.