

# 116

AT THE ATHENAEUM



DEAR GUEST

## VALENTINE'S MENU

**Loch Duart Salmon Tataki, Coconut Emulsion  
Rhubarb Ponzu & Roasted Miso Peanuts**



**Pan Seared Duck Breast, Duck Foie Mille Feuille  
Confit Fondant Potatoes & Truffle Powder, Cognac Apple Foam & Duck Jus**



**Raspberry Lychee Cremeux  
Rose Wine Sorbet & Passion Fruit Sauce**

**£79 per person**



14.02.24

**Executive Chef Ian Howard**

**Please inform us of any allergies or dietary requirements so that we may assist you.**

**Adults need around 2000 calories a day.**

**A discretionary 12.5% service charge will be added to your bill. All prices include VAT  
(V) Vegetarian, (VG) Vegan, (VG\*) Vegan on Request**