

VALENTINE'S DAY DINNER

at the Grand

3 Courses £35 per person

2 Courses £30 per person

Starter

Duck & Cherry Terrine

spice apple jelly, pickled carrot (GF)

Roasted Sicilian Tomato & Sweet Pepper Soup

basil oil, parmesan croutons (GFA, VGA, V)

Scottish Smoked Salmon Mousse

cucumber, dill vinaigrette, caviar (GF)

Baked Camembert to Share

Rosemary home baked bread, red onion marmalade (GFA, V)

(Serves 2)

Main

Slow Cooked Beef Bourguignon

dauphinoise potato, roasted winter vegetables (GF)

Pan Seared Sea Bass Fillet

potato rosti, tenderstem, crab & lobster velouté (GF)

Sweet Potato, Tofu & Spinach Roulade

caramelised pink lady apple, potato rosti
sage cream sauce (V, VGA)

Dessert

Raspberry & Elderflower Semi Freddo

almond tuille biscuit (GFA, V)

Dark Chocolate & Spiced Rum Pot

shortbread hearts (GFA, VGA, V)

Sharing Desserts (GFA, V)

Milk Chocolate Truffle Heart

Salted Caramel Profiteroles

Strawberries with Baileys Chocolate Sauce

(Serves 2)

Key: Vegetarian (V) Gluten Free (GF) Gluten Free Available (GFA) Vegan Available (VGA)

Please be advised that food preparation may contain these ingredients, milk, eggs, wheat, soybean, peanuts, fish, and shellfish. We are unable to guarantee that dishes will be completely allergen free.

Please let a member of the team know if you have any allergies or intolerances.