

# Valentine's Day

## Set Dinner

Welcome Drink

**Gayuma Valentine's Cocktail** or  
**Non-Alcoholic Rose Wine**

Starters

**Potato Pave**  
garlic toum and chives

**Fried Butternut Squash**  
tahini and lemon zest

**Gallagher's Oyster**  
mignonette foam and finger lime caviar

**Langoustine Tartare**  
chae nam pla on rice cracker with oscietra caviar

Soup

**Seafood Chowder**  
smoked haddock, clams, chorizo, potatoes & carrots

Mains  
&  
Sides

**Snow Cod & Leek**  
steamed cod, crispy leeks and mussel veloute

**Dry-Aged British Longhorn Prime Rib**  
grilled over burning coals and embers of apple wood,  
served with red wine sauce and tewkesbury hot mustard

**Grilled Courgette**  
warm yoghurt and green sorrel butter

**Roasted Potatoes**  
triple-cooked with rosemary and garlic

Palate Cleanser

**Eton Mess**  
raspberry cream with meringue and raspberry sauce

Dessert

**Chapman's Trifle**  
syllabub, rhubarb, sherry, brandy and pistachios

158++/pax (min 2 pax to order)  
wine pairing at 80++/pax  
non-alc pairing at 40++/pax