



Valentine's Dinner Menu

Friday 14th February 2025

£73.00 per person

Starters

Chicken & Parmesan Terrine (Su,Mu,M,Ce)

Parsley puree, coronation mayonnaise

Smoked Trout & Horseradish Pate (Su,M,F)

Brioche toast, dill cream

Goats Cheese & Nocellara Olive Bon Bon (M,Su,G,Ce,V,E)

Rocket cress

Four Whitstable Oyster Served on Crushed Ice (Sh,C,Su,Mo)

£8.00 Supplement

Mignonette sauce, fresh lemon, tabasco

Soup of the Day (Ce,V,PB)

Served with a homemade bread roll

Main Courses

Duo of Lamb; Roasted Rump & Lamb Cutlet (Ce,Su,M,)

Dauphinoise potato, heritage carrots, broccoli, minted Merlot jus

Breast of Chicken, Madeira Sauce (Su,Ce,M)

Colcannon potato, mushroom forestière, fine beans wrapped in pancetta

Fillet of Seabass, Lemon Oil (F,Su,M,Sh)

Pea & crayfish risotto, crispy roquette

Grilled Lobster Thermidor (M,Su,Ce,Sh,C,G,Mu)

£15.00 Supplement

Skin on French fries, broccoli, fresh lemon

Roasted Butternut Squash, Vegetable & Spiced Cauliflower Pithivier (M,G,Su,V,PB)

Side Dishes £6.00

Cajun Hand Cut Chips

Roast Heritage Carrots (M)

Green Beans with Shallots (M)

New Potatoes and Herb Butter (M)

Broccoli with Almonds (M,N)

Nutmeg Buttered Baby Spinach (M)

Desserts

Dark Chocolate Marquise (G,So,M,E)

Strawberry & limoncello salsa

Deconstructed White Cheesecake (M,E,G,So,N)

Mango compote, passion fruit sorbet

Red Velvet Entremet (Su,M,E,G)

Griottine cherry and kirsch Cremeux

Selection of Local English Cheeses (M,N,G,So,Se,Su,Ce)

Fig bread, apricot chutney, celery, apple

Hot Beverages

All Served with Petit Fours

The Grand Hotel Tea Selection	£5.25
Cafetière of Ground Coffee / Decaffeinated Coffee	£5.25
Espresso	£4.25
Americano	£5.45
Double Espresso	£5.45
Cappuccino	£5.45
Café Latte	£5.45
Macchiato	£5.45

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian