

FORTNUM & MASON

EST 1707

VALENTINE'S DINNER MENU

Glass of Fortnum's Rose Champagne on Arrival

AMOUSE-BOUCHE

Kirkham's Lancashire &
Black Winter Truffle Gougère

STARTERS

Seared Scallops
with Cauliflower & Bacon

Wild Mushroom Salad
with Beetroot & Pickled Walnuts (N, VE)

Steak Tartare
With Burford Brown Egg Yolk

MAIN COURSES

Onion Squash Salad
with Romesco Sauce (VE, N)

Brixham Sea Bass
with Cucumber & Sauce Vierge

Beef Wellington (for 2)
Served with Green Beans & Peppercorn Sauce (G)

DESSERT

Pear Tart Tatin
with Crème Fraîche

Valrhona Dark Chocolate Fondant
with Raspberries & Marshmallow

Grilled Pineapple
with Alphonso Mango & Passion Fruit (VE, G)

£75 per person

V – Vegetarian **VE** – Vegan **G** – Made Without Gluten **N** – Contain Nuts

Our products are made in an environment where allergens are present, resulting in a risk of cross contamination. For more information about a specific allergen, please speak to a member of staff. A discretionary 12.5% service charge will be added to all restaurant bills.

All prices include Value Added Tax at the prevailing rate. 12/2021.