



GRAND CAFÉ: COCKTAILS: DINING

# VALENTINE'S DAY CELEBRATION MENU

WEDNESDAY, 14TH FEBRUARY 2024

£59.95 PER PERSON

## ARRIVAL

### RHUBARB ROYALE

Warner's Rhubarb Gin / Fresh Lemon Juice / Sugar Syrup Peychaud's Bitters / Champagne

### CHOCOLATE RUM OLD FASHIONED

Rumbullion / Goslings Dark Rum / Crème de Cacao Blanc / Aztec Chocolate Bitters / Angostura Bitters

### STRAWBERRY BLOSSOM (Non-alcoholic)

Fresh Strawberries, Rose Water, Sugar Syrup, Fresh Lemon Juice, Pink Soda

## AMUSE

### TARTLET OF ROASTED SQUASH, WALNUT & COCONUT (V, VG, DF)

Pumpkin Seeds & Orange Dust with Pumpkin Oil

### TEMPURA POOLE BAY ROCK OYSTER (GF)

Sauce Gribiche

## STARTERS

### CONFIT OF SHETLAND ISLAND SALMON (GF)

Petit Pois Volute, Crème Fraîche

### CARPACCIO OF SOPLEY FARM BEETROOT (V, GF)

Rosary Ash Goats Cheese, Parsnips Crips & Caramelised Figs  
(VEGAN OPTION AVAILABLE WITH VEGAN SOFT CHEESE)

### CRAYFISH & DEVON CRAB TIAN (GF, DF)

Spinach Melba toast, Avocado & Mango Salsa

### CRISPY DUCK SALAD (GF)

Stir Fry Mixed Bell Peppers, Red Onions, Spring Onion, Toasted Sesame Seeds, Apple & Vanilla Gel, Chef's Light Hoisin Sauce

## MAINS

### BRAISED FEATHER BLADE OF DORSET BEEF (GF)

Cavolo Nero, Butternut Squash Purée, Fondant Potato, Grolle Mushrooms & Chef's Port Jus

### PAN FRIED FILLET OF COD (GF)

Mustard & Tarragon Sauce, Asparagus, Petit Pois & Minted Crushed Potato

### BALLOTINE OF CORN FED HAMPSHIRE CHICKEN (GF)

Stuffed with Wild New Forest Mushrooms & Ricotta, Herby Potato Cake, Wilted Wild Baby Spinach, Roasted Carrot, Chef's Bordelaise Sauce

### LEMON & BASIL RISOTTO (V, GF)

Roasted Yellow & Green Courgettes, Coral Tuile & Lemon Dust  
(VEGAN OPTION AVAILABLE)

## DESSERTS

### CHOCOLATE MARQUIS (V, GF\*)

Morello Cherry Mascarpone, \*Brownie Soil & Passionfruit Gel

### LEMON & BLACKFOREST FRUITS MERINGUE PIE (V, VG)

Lemon Gel

### PINEAPPLE & RHUBARB CHEESECAKE (V)

Crumble Dust & Artisan Coconut Ice Cream

### DORSET & WEST COUNTRY CHEESES

Rosary Ash Goats, Coastal Cheddar, Dorset Blue Vinny, Celery, White & Red Grapes,  
Chefs Fig & Pear Chutney, Walnuts & Artisan Crackers

Pre order is required for this menu, in 5 working days prior to 14th February 2024. Deposit of £30pp to secure your booking.

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server.

A discretionary 10% service charge will automatically be added to your bill.