



POMME D'OR
HOTEL

— **VALENTINE'S MENU** —

Amuse Bouche
Persian Muhammara

Compliments of the Chef
Lollipop of parfait with mandarin and star anise caramel (GF)

On The Table
Seaweed and apricot butter with artisan-style bread

Starter
Foie gras with roasted golden beetroot and citrus carrot (GF)

Vichyssoise (GF)

Main Course
Herb-crusted fillet of beef with wild mushrooms,
Robuchon purée and Madeira sauce

Palate Cleanser
Lemon sorbet (GF)

Dessert
Mille-feuille with cream of pistachio praline

Cheese & Crackers
Coffee & Petits Fours

Full vegetarian menu available | (GF) Gluten-free

All dishes are prepared in a kitchen where gluten, nuts, seeds and other allergens are present, therefore we cannot guarantee that dishes are 100% allergen free. Some dishes can be amended to accommodate vegans and those with dietary intolerances. Some fish dishes may contain small bones. If you are unsure or need specific advice regarding allergens please ask a member of our team who will be happy to help.



POMME D'OR
HOTEL

— VALENTINE'S MENU —
Vegetarian

Amuse Bouche
Persian Muhammara

Compliments of the Chef
Pickled red and golden beet with cranberry jelly
and goat's cheese curd

On The Table
Seaweed and apricot butter with artisan-style bread

Starter
Carpaccio of beef tomato (GF, Ve)

Vichyssoise (GF)

Main Course
Potato pavé with cream cheese and mushroom (GF)

Palate Cleanser
Lemon sorbet (GF, Ve)

Dessert
Mille-feuille with cream of pistachio praline

Cheese & Crackers
Coffee & Petits Fours

(Ve) Vegan | (GF) Gluten-free

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