



CAFÉ ROYAL GRILL

VALENTINE'S DINNER

£150 per person

Accompanied by a glass of Veuve Clicquot, Rosé Label NV, included as part of the experience

STARTERS

Guilerdeau Oysters

Champagne Butter Sauce and Ossetra Caviar

Puglian Burrata

With Blood Orange, Green Olives and Pistachio

Loire Valley White Asparagus

With a Poached Cacklebean Egg and Keta Caviar

Confit Duck Salad

With Winter Leaves, Pear and Toasted Walnuts

MIDDLE

Leek and Potato Soup

With Smoked Salmon Crème Fraiche and Chives

MAINS

Roasted Mixed Shellfish

Lobster, Scallop and Langoustine with Wild Garlic Butter and Seashore Vegetables
For two to share

Roscoff Onion Tart

With Salad Mache, Soft Herbs and Pecorino (v)

Fillet of John Dory

With Whipped Cauliflower, Brown Butter and Barbe di Fratte

Tournedos Rossini

Fillet of Beef, Foie Gras, Madeira and Black Truffle

DESSERTS

Baked Alaska

With Blood Oranges and Grand Marnier
For two to share

Kingston Black Buttermilk Pudding

With Yorkshire Rhubarb

Black Forest Pavlova

With Citrus Fruits and Chocolate Mousse

Apple Tart

With Vanilla Ice Cream and Salted Caramel

Scan for allergen and dietary information



(vg) Vegan (v) Vegetarian

Hotel Café Royal is committed to using fresh and locally sourced ingredients to limit the impact to the environment by supporting local farmers and suppliers. If you have a food allergy or special requirement, please inform a member of the team prior to placing your orders. All prices are inclusive of VAT charged at the current rate. Hotel Café Royal makes every effort to comply with dietary requirements of all our guests.