



# 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

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## MIDDLE

### Leek and Potato Soup

With Smoked Salmon Crème Fraîche and Chives

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## 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

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## 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