



Clos Maggiore

Valentine's Day Pre-Theatre Menu

Pumpkin & Pine Nut Soup (v)

Cheddar & Black Olive Biscuit

Or

Homemade Scottish Salmon Gravalax

Beetroot Tartare & Horseradish Cream, Toasted Soda Bread

Or

Duck Liver & Foie Gras Parfait

Red Berries Marmalade & Toasted Brioche

Hand Rolled Chestnut Flour Papardella (v)

Wild Mushroom Fricassée & Truffle Sauce

Or

Seared Wild Scallops

Fondue of Leek & Champagne Velouté

Or

Slow Cooked Charolais Beef Cheek

Seasonal Vegetable, Bay Leaf & Hermitage Sauce

Braeburn Apple Gratin

Oat Biscuit and Rosemary Ice Cream

Or

Séville Orange Délice

Amalfi Lemon Curd Parfait, Caramel Orange Sauce

Or

Assortment of Ice Creams & Fruit Sorbets

Or

Artisan Cheese Course

Served with Hand Baked Biscuits and Quince Jelly

Coffee & Petit Fours

Three Course Set Menu £39.50 per person
Available for dinner from 5.00pm to 6.30pm



Clos Maggiore

Valentine's Day Tasting Menu

A glass of vintage or rose champagne on arrival

Duck Foie Gras & Quail Fillet Terrine

Muscat Grape Marmalade

Schloss Johannisberger Riesling QBA, Rheingau, Germany 2010

Pan Roasted Scottish Lobster

Scallop & Tiger Prawn Ravioli, Lobster Bisque

Domaine Ganevat, Chardonnay 'Grusse en Billat', Côtes du Jura, France 2008

Oven Roasted Duke of Westminster Estate Venison Fillet

Swede Gratin, Chestnut & Brussels Sprout, Sauce Poivrade

Alain Graillot Crozes-Hermitage, Rhone Valley, France 2009

or

Braised Scottish Halibut

Leek Fondue, Beurre Blanc & Oscietra Caviar

Nautilus Pinot Noir, Marlborough, New Zealand 2009

Crisp Sainte Maure Goat's Cheese & Périgord Truffle Vermicelli

Quince Jelly & Roquette

Burmester 10 Year Tawny Port, Oporto, Portugal

Séville Orange Délice

Amalfi Lemon Curd Parfait, Caramel Orange Sauce

Andrew Quady 'Essensia' Orange Muscat, Central Valley, California NV

Coffee & Petit Fours

*Five course menu with a glass of champagne £125 per person, with matched wines £39 supplement
Available for dinner from 6.30pm to 10.00pm*



Clos Maggiore

Valentine's Day Vegetarian Tasting Menu

A glass of vintage or rose champagne on arrival

Pumpkin & Pine Nut Soup

Cheddar & Black Olive Biscuit, Shaved Périgord Truffle

Château du Campuget Viognier 'Cuvée Prestige', Costière de Nîmes, France 2010

Sicilian Aubergine & Fig Caponata

Parmesan Sablé, Provençal Sheep Cheese Curd

Schloss Johannisberger Riesling QbA, Rheingau, Germany 2010

Hand Rolled Chestnut Flour Papardella & Black Truffle

Wild Mushroom Fricassée & Truffle Sauce

Bodegas Altanza Reserva 'Lealtanza', Rioja, Spain 2005

Crisp Sainte Maure Goat's Cheese & Périgord Truffle Vermicelli

Quince Jelly & Roquette

Burmester 10 Year Tawny Port, Oporto, Portugal

Séville Orange Délice

Amalfi Lemon Curd Parfait, Caramel Orange Sauce

Andrew Quady 'Essensia' Orange Muscat, Central Valley, California NV

Coffee & Petit Fours

*Five course vegetarian menu with a glass of champagne £125 per person, with matched wines £39 supplement
Available for dinner from 6.30pm to 10.00pm*