



THE RICHMOND
-HATTON GARDEN-

VALENTINES MENU

£45 PER PERSON

Includes 4 Course Meal and Half Bottle of Wine pp
One lucky couple will also win a mid-week break to Rome.
(Winner Announced on the night)

STARTERS

Sweet potato and celeriac soup
coconut cream, coriander bhaji

Beetroot and gin cured salmon
radish and candy beetroot salad,
potato pearls, lime creme fraiche

**Honey and thyme
baked camembert**
toasted walnuts, garlic ciabatta

**Smoked chicken and
ham hock terrine**
pickled wild mushrooms,
sourdough crisps

**Crab and smoked
mozzarella arancini**
peperonata, lemon aioli

MAINS

**Glazed pork belly, braised
pork and fennel croquette**
roast carrot, colcannon mash

Rump of lamb, mini shepherd's pie
roast spring vegetables and potatoes,
rosemary and red wine jus

Baked fillet of hake
crispy leeks, olive oil mash, confit
tomatoes, curried shallot puree

Honey and mustard roasted poussin
duck fat potatoes, pork and apricot
stuffing, tenderstem broccoli, pan gravy

Brown butter gnocchi
butternut squash, spinach,
pine nuts, goats cheese.

DESSERTS

Chocolate sharing plate
chocolate fondant, chocolate, pistachio and raspberry parfait,
crisp chocolate heart and chocolate mousse mille feuille

Passionfruit panna cotta
chambord gel, honeycomb crumb

Strawberry and cream shortbread
chocolate dipped strawberries,
white chocolate anglaise

Sticky cinder toffee and apple pudding
butterscotch ice cream, butterscotch sauce

Selection of chef's Local cheeses
Homemade fruit chutney grapes & savoury biscuits

FOLLOWED BY

Truffles and Tea/Coffee