

VALENTINE'S MENU

AMUSE-BOUCHE

WILD MUSHROOM CAPPUCINO

Truffle cream, cep powder, pickled shimeji mushroom

TO START

BEEETROOT CURED SALMON

Charred cucumber pickle, beetroot gel, soft herbs, lemon dressing, keta

MAIN

BALLOTINE OF CHICKEN

Pancetta, creamed Savoy cabbage, chicken fat mash, crisp kale

TO FINISH

STRAWBERRIES & CHAMPAGNE

Strawberry set gel, Champagne granite, lemon balm

CHOCOLATE ORANGE

Ganache, charred orange, orange sorbet, candied sage

BRANDSHATCH PLACE

HOTEL & SPA