

VALENTINE'S DAY

CHEF'S EXPERIENCE MENU

CHEF'S SNACKS

AMUSE-BOUCHE AND SOURDOUGH

Cholmondeley Estate Dairy cultured butter

MI-CUIT SCOTTISH SALMON

Caviar cream sauce, sea herbs, pickled cucumber

CREEDY CARVER DUCK BREAST COOKED OVER COALS

Miso glaze, blood orange, mooli, crisp liver

HEREFORD BEEF SIRLOIN TO SHARE

Celeriac, onion, spring cabbage, short rib, brioche

VALRHONA MANJARI CHOCOLATE

SOUR CREAM TART

Strawberry mousse, Champagne sorbet

COFFEE AND ROOKERY HALL FUDGE

ROOKERY HALL
— HOTEL & SPA —