

almeida restaurant and bar

Valentine's Day Menu

Pink rhubarb gin and tonic

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Amuse Bouche

To start

Velouté of spiced butternut squash, roast chestnuts

Terrine of foie gras, port jelly, toasted brioche

Poached lobster, avocado tian, confit tomato

Salad of smoked venison, red wine poached pear

Beetroot cured gravadlax, pickled cucumber, herb Bellinis

Main courses

Pot roast breast of Barbary duck, creamed Savoy cabbage, dauphinoise potatoes,
green peppercorn sauce

Fillet of beef, truffled pomme purée, sautéed spinach, red wine shallot sauce

Fillet of sea bass, shellfish and pumpkin risotto

Vermouth poached halibut, crushed charlottes, caviar velouté

Pithiver of winter vegetables, goats cheese and ceps, truffled tomato sauce

Champagne and pink grapefruit granite

Desserts

Pineapple tart tatin, rum and raisin ice cream

Passion fruit three ways - glazed tart, jam and sorbet

Yogurt panna cotta, moscato poached rhubarb

Extra bitter chocolate fondant, prune and Armagnac ice cream

Plateau de fromages

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Coffee and petit fours

5 courses £59

(available from 5.30pm until 10.30pm)