



KLOSTERHAUS

VALENTINE'S DAY MENU

£75 PER PERSON

Four courses including a glass of sparkling rosé wine

Wye Valley Smoked Salmon Tartare

Vodka crème fraiche, pickled beetroot gel, croute

Smoked Beetroot Tartare (vg)

Pickled kohlrabi, lemon cream, popped capers, croute



Scallops

Celeriac textures, sourdough and black forest ham crumb, nibbed almond beurre noisette

Seared Duck Liver Parfait

Spiced rhubarb, and vanilla compote, toasted homemade brioche

Sweet and Sour Beetroot Carpaccio (vg)

Torched blood orange and pomegranate salad, citrus dressing, vegan cream cheese



Seared Creedy Carver Duck Breast

Poached rhubarb, rhubarb gel, spiced duck leg croquette, buttered kale, blackberries jus

Seared Halibut

Champagne beurre blanc, tempura oyster, monks' beard

Beetroot Ravioli (vg)

White wine and 'butter sauce', walnuts, 'parmesan', thyme oil

To Share

550g Chateaubriand (£10 pp supplement)

Roasted seasonal vegetables, white truffle and aged gouda chips, peppercorn sauce, Café de Paris butter



Salted Caramel and Chocolate Slice

Beetroot and cherry vinegar sorbet, caramelised nibbed cocoa

Vanilla & Rose Panna Cotta

Lychee gel, Champagne granita, cardamom & almond shortbread

Rhubarb & Pomegranate Frangipane Tart (vg)

Orange cream, cinnamon & stem ginger crumb

To Share

Millefeuille for Two

Puff pastry, white chocolate crème patisserie, macerated strawberries, fruit 'caviar', pistachio ganache