





Veuve Clicquot

MALENTINE'S WITH VEUVE CLICQUOT

3 VEGAN COURSES EACH PAIRED WITH A VEUVE CLICQUOT CHAMPAGNE COCKTAIL

£85 PER PERSON

COURSE 1

ROAST BEETS, GLAZED SAFFRON POACHED PEAR

whipped plant-based feta, toasted seeds, balsamic dressing

PAIRED WITH

FRENCH 75

Veuve Clicquot Champagne, Tanqueray Gin, lemon, sugar

COURSE 2

CREAMY LENTIL STUFFED SQUASH

coriander, sesame, tahini sauce, pickled red onions

PAIRED WITH

RASPBERRY & ROSEMARY BELLINI

Veuve Clicquot Rosé Champagne, raspberry, rosemary

COURSE 3

PINA COLADA TRIFLE

rum roasted pineapple, coconut sorbet, ginger crumble

PAIRED WITH

VEUVE CLICQUOT BAD BOY GOOD GIRL

Absolut Blue Vodka, Veuve Clicquot Champagne,
Briottet Liqueur de Rhubarbe, strawberry, lime



For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT.

A discretionary service charge of 12.5% will be added to your bill.