



ESHOTT HALL

VALENTINE'S DAY MENU

SEARED KING SCALLOPS

Yorkshire chorizo, hazelnut crumble, creamed cauliflower (D TN SH-MOL G)

SPICED BUTTERNUT SQUASH RAVIOLI

Isle of Wight black garlic ketchup, buttered baby spinach, toasted pumpkin seeds (E G D)

BETROOT CURED SCOTTISH SALMON

Oyster, caviar and cucumber vinaigrette, malt blinis (F SUL G D E SH-MOL)

TANDOORI WOOD PIGEON

Red lentil dhal, coriander and lime pakora



NORTHUMBERLAND BEEF WELLINGTON

Truffle turnip mash, Lions Mane mushroom, Madeira jus (G E D C SUL)

ROASTED CORNISH TURBOT

Lyonnaise potato, celery leaf salsa verde, champagne and caviar velouté (F D C SUL)

ROASTED VENISON LOIN

Cobble Lane coppa, confit savoy cabbage, duck fat fondant potato, rhubarb gel (C D)

TERIYAKI TOFU, CHILLI & WHITE MISO BROTH

Foraged mushrooms, glass noodles, pak choi (SOY SS G E)



CHAMPAGNE SORBET (SUL)



DARK CHOCOLATE & AMARETTO FONDUE

White chocolate strawberries, vanilla marshmallows, churros, nougat (G D E TN)

PASSION FRUIT PANNACOTTA

White chocolate and almond truffle (D TN)

YORKSHIRE RHUBARB MILLE FEUILLE

Cardamon cream, brown butter ice cream (E G D)

LOCAL CHEESE BOARD

Choose 3 cheeses; Darling Blue, Doddington, Admiral Collingwood and Hotspur, paired with apple and grape chutney, Yorkshire plum & ginger Brack cake, Fudge's biscuits (G E PN D TN C SS SUL)



£70 per person

ALLERGENS *Your wellbeing is important to us, please speak with our team about allergens / dietary requirements.*

G GLUTEN SH SHELLFISH E EGGS F FISH PN PEANUTS SOY SOYA D COWS MILK/LACTOSE TN TREE NUTS C CELERY

M MUSTARD SS SESAME SEEDS SUL SULPHITES L LUPIN MOL MOLLUSC