

# THE VICTORIA

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## Valentine's Day

Seared scallop on a cauliflower purée with caramelised chorizo, radish cress & a hazelnut dressing

Tartar of fresh snapper with a peppered lemon vinaigrette and tempura king prawn

Terrine of duck confit with wild mushrooms, truffle jus & cranberry & thyme confit

Warm glazed Capricorn goat's cheese on toasted brioche with red onion jam & chive dressing

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Roasted rump of lamb on a butternut puree, dauphinoise potatoes & green beans with pancetta

Pan fried fillet of hake wrapped in Serrano ham on spinach with a mussel broth with tomato & macaroni

Roasted breast of duck on char grilled aubergine, honey glazed fig & crispy dauphine potato

Saffron and tomato arancini on char grilled vegetables, black olive & basil vinaigrette

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Crème brulée with a mini Yorkshire rhubarb trifle

Warm bitter chocolate pudding with a milk chocolate mousse & malted chocolate ice cream

Pear and almond tart with clotted cream

Selection of cheeses with quince paste and biscuits (add a £3 supplement)

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William Curley's Handmade Chocolate Truffles

*£35.00 per person*

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

*All products may contain traces of nuts or other allergens. Please inform a member of staff if you have any dietary requirements.*

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