

PEEL'S

RESTAURANT
BY MARTYN PEARN

Valentines Evening 14th February 2012

Smooth mousse of Shetland smoked salmon, pickled cucumber, rye crisp bread
and horseradish jelly

Or

Bavaroise of spring vegetables, tomato hazelnut oil and basil purée (v)



Croustade of quail egg Maintenon



Ballotine of corn fed chicken, black truffle, young green leeks purée and port wine

Or

Black Angus beef fillet, Lucullus

Or

Baby leek, confit tomato, celeriac and fresh black truffle tower,
truffle honey vinaigrette (v)



Lemon posset, raspberry purée and shortbread crumble



White chocolate parfait, red cherries, pistachio tuile and crème fraiche sorbet

£65.00 per person

A discretionary 10% service charge will be added to your final bill
Any allergies, please speak with your server