



ST VALENTINE'S DINNER IN CHENESTON'S

Welcome glass of Lanson Pere Fils Champagne

A LITTLE APPETISER...

Chilled Bloody Mary Soup with Whitstable Oyster

TO FOLLOW...

Roasted Beetroot Salad
Rocket, toasted pine kernels, olive crumbs

or

Poached Native Lobster
Slow-cooked yolk, vanilla meringue, fava beans

THE MAIN EVENT

Oven-Roasted Monkfish
Braised fennel, saffron potatoes, crisp onions, caviar beurre blanc

or

Tornado of Scottish Beef
Braised cheek, truffle arancini, honey-glazed heritage carrots

TO CLEANSE THE PALATE...

Champagne & Apple Sorbet

NAUGHTY BUT VERY NICE
Chocolate & Berry Fondue to share

or

Chilli Roasted Pineapple
Ginger ice-cream, toasted coconut & lime

Tea, coffee & Valentine's Petit Fours

£85 PER PERSON

~ Vegetarian options available upon request ~