



## VALENTINE DINNER IN CHENESTON'S

A welcome glass of Lanson Pere Fils Champagne

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### A LITTLE APPETISER

Native Oyster  
Green chilli, dill, sour cream



Oyster Leaves  
Ricotta, preserved lemon

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### TO START

Lobster Ravioli  
Spiced carrot purée, lemongrass & ginger reduction

Wagyu Beef Tartar  
Smoked egg yolk, pickled mushroom, crispy shallot, sourdough



Roasted Squash & Goats Cheese Tortellini  
Basil, pine nuts, red onion jam

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### MAIN COURSES

Pan Roasted Halibut  
Crab bon bon, cauliflower, baby leeks, Champagne sauce

Fillet of Veal Wellington  
Mashed potato, heritage carrots, wild mushrooms, truffle jus



Wild Mushroom Wellington  
Jerusalem artichoke, truffle, parmesan



Vegetarian (Vegan options are available)



## VALENTINE DINNER IN CHENESTON'S

### TO CLEANSE THE PALATE

Champagne Granita  
Raspberry curd

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### DESSERT

Vanilla Parfait  
Poached Yorkshire rhubarb, custard

Dark Chocolate Fondant  
Caramelised banana, salted caramel

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Tea, coffee & Valentine's Petit Fours

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90 per person

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### TO DRINK

Lanson Extra Age 190

Lanson Gold Label 150

Should you have any allergies, intolerances or dietary preferences, we can adapt our menu to accommodate. Please let us know at the time of booking and we can advise you of alternative dishes to suit your dietary requirements.

We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 12.5% service charge is applicable.