

PARKER'S TAVERN 1834

VALENTINE'S DAY

A MENU OF DELICIOUS APHRODISIACS AND OUR
VALENTINE'S COCKTAIL, L'AMOUR PARFAIT

- £42 PER PERSON -

P.T.

STARTER

OYSTERS

classically garnished on ice or Rockefeller

BAKED GOATS' CHEESE

with roasted figs and walnuts

SEARED BEEF CARPACCIO

Berkswell cheese and mushroom dressing

CELERIAC AND BLACK TRUFFLE "CARBONARA"

MAINS

ROASTED LAMB RACK

spinach fondant potato and rosemary

STEAMED HALIBUT

wild mushrooms with parsley butter

SALT BAKED BEETROOT HACHÉ

cashew nut cream and yellow pepper coulis

SAFFRON CHICKEN

potato puree and ruby chard

DESSERTS

DARK CHOCOLATE FONDANT FOR TWO

chocolate ice cream and chocolate sauce

ICE CREAM SUNDAE FOR TWO

Passion fruit and vanilla pavlova

DUKE OF CAMBRIDGE TART

P.T.

HOMEMADE CHOCOLATE BODY PAINT TO TAKE HOME

Please do inform us should you have any allergies or intolerances we need to be aware of. We cannot guarantee the absence of all allergens in our dishes.