



MIDDLETHORPE HALL & SPA



ST VALENTINE'S DAY
Gourmet Dinner



'Love at Middlethorpe Hall' cocktail
(£14.00 supplement)
Canapés

MENU

Vichyssoise

crispy hens' egg, black truffle, chive

Riesling 'Homer', Eradus, Marlborough, New Zealand, 2020 (125ml)



Sea Bream Tartare

celeriac, apple, sorrel

Sancerre, Domaine La Croix St-Laurent, Cirotte, Loire, 2021 (125ml)



Roast Scallop

pork belly, satay, lime

Rosé 'Les Oliviers', Domaine de Montaubéron, Côtes de Thongue, 2021 (125ml)



Yorkshire Duck

rhubarb, parkin, honey

Pinot Noir, Castel Firmian, Mezzacorona, Trentino, Italy, 2019 (125ml)



Winter Pimm's Sorbet

damson foam



Chocolate

passion fruit

Essensia Orange Muscat, Andrew Quady, 2018 (100ml)



'Ethically-sourced' Coffee

petit-fours (£7.00 supplement)