



THE CLIVEDEN DINING ROOM

VALENTINE'S MENU

AMUSE BOUCHE

Cured Halibut
oscietra caviar, ginger, lime
(F, SD)

STARTER

Pan-seared Foie Gras
mango, passion fruit coulis
(Ce, M)

FISH COURSE

Redwine-poached Bass
artichoke, truffle
(F, M, SD)

MAIN COURSE

Fillet of Beef
scarlet prawn ravioli, port sauce
(G, M, SD)

DESSERT

The Strawberry Heart
rose
(E, G, M)

A GLASS OF LAURENT-PERRIER HÉRITAGE CHAMPAGNE,
WINE FLIGHT, FIVE-COURSE TASTING MENU,
TEA AND COFFEE, AND BONBONS

£290 PER PERSON

Full prepayment required at time of booking

If you require allergen information, please ask a member of our team. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. A visit to Cliveden wouldn't be complete without a stroll around the meticulously maintained National Trust estate. A nominal National Trust fee of £10 per person for lunch or £2 per person for dinner will be added to your bill. NT members should present their membership cards in order for this to be waived.

(P) Plant-based

ALLERGEN KEY - [Ce] CELERY, [C] CRUSTACEANS, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [Mo] MOLLUSCS,
[M] MILK, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [Se] SESAME SEEDS, [S] SOYA, [SD] SULPHUR DIOXIDE