

VALENTINE'S DAY MENU

in partnership with



GUSBOURNE

To Begin (In The View)

Seasonal Cocktail

Roaming Canapes

Blanc de Blanc (125ml)

Entree

Loch Duart Salmon Tataki, Coconut Emulsion

Rhubarb Ponzu & Roasted Miso Peanuts

Blanc de Noir (125ml)

Main Course

Pan Seared Duck Breast, Duck Foie Millie Feuille

Confit Fondant Potatoes, Truffle Powder, Cognac Apple Foam & Duck Jus

Chardonnay Geneva (125ml) or Pinot Noir (125ml)

Dessert

Raspberry Lychee Cremeux

Rose Wine Sorbet & Passion Fruit Sauce

Chardonnay 180 (25ml)

Petit Fours

Still or Sparkling Rose (125ml)

£ 75 per person (Includes all Food & Wine)
Pre-Booking and Cancellation Policy Applies

Menu is subject to change
All prices include VAT.

Please inform us of any allergies or dietary requirements so that we may assist you.
A discretionary service charge of 13.5% will be added.

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