

S. Valentine at the Wallace

Roasted vegetable tartar, truffled quails egg and croutons

Queen scallop ceviche, mild ginger purée

Guinea fowl terrine on toast with port & red onion marmalade

Gratin of wild mushroom, baby beets and goats' cheese

*Turbot fillet "en croute d'amande", leek velouté pomegranate
and caviar*

*Honey glazed venison loin, white chocolate mousse,
tender sprout hearts*

*Dark chocolate and red chilli pot, salted caramel, blood orange
sorbet*

Rhubarb mess with lemon meringue

Tarte tatin with crème fraiche

