

Valentine's Menu

Caprice Restaurant



Served from 10th - 14th February 2023

Castelnau Champagne 125ml, £13 Le Altane Prosecco 125ml, £9
Passoã Star Martini, £12 Aperol Spritz, £12
Olives * (vg), £4 Artisan Bread & Oil ● ☐ (v), £4

AMUSE BOUCHE

Selection of Canapés

STARTER

Goat's Cheese Panna Cotta * (v)

Glazed Figs | Walnut Praline

Confit Duck Ballotine ●

Morello Cherry | Pickled Daikon | Toasted Brioche

Lobster Bisque *

Spinach | Rustic Sourdough

MAIN

Rosemary-Crusted Lamb Rump

Garlic Dauphinoise Potatoes | Pea Purée | Fine Beans | Redcurrant Jus

Sea Bass *

Dill Potatoes | Spinach | Lemon Butter Sauce

Smoked Aubergine Strudel * (v)

Parmentier Potatoes | Grilled Vegetables | Red Pepper Coulis

SIDE

Peppercorn Sauce *, £3 French Fries ● (vg), £5 Sweet Potato Fries ● (vg), £7

Beef Gravy * | Bearnaise *, £3 Mashed Potato * (v), £5 Mixed Vegetables * ☐ (v), £5

House Salad * ☐ (v), £5 Garlic Butter *, £3 Buttered Beans * ☐ (v), £5

DESSERT

Rhubarb & Pink Gin Mousse ●

Mascarpone

Dark Chocolate & Salted Caramel Delice

Nougat Ice Cream

Orchard Apple Tarte Tatin

Spiced Crème Fraîche Sorbet

Three British Artisan Cheeses (v) ● (+£5 supplement)

Chutney | Quince Jelly | Pressed Celery | Grapes | Artisan Biscuits

Please ask your server for today's selection of Cheese

£50.00 per person



* - Non gluten containing | (v) - Vegetarian | (vg) - Vegan | ● - Non gluten option available | ☐ - Vegan option available
Menu price is per person. All dishes freshly prepared, allow 20 minutes per course at busy times. Please inform your server of allergies before you place your order. We cannot guarantee the total absence of allergens. A 10% service charge will be added to your bill.
Menu price includes Amuse Bouche, Starter, Main and a Dessert. Additional items and supplements are chargeable.