

# VALENTINES MENU AT THE DUKE

FOR FOOD (AND) LOVERS

£39 FOR 3 COURSES

## STARTERS

Pan fried Scallops, crispy pancetta, honey parsnip crisps, champagne sauce

Wild mushroom, ricotta & tarragon ravioli, parmesan cream (V)

## MAINS

Pistachio crusted Cod loin, roasted red pepper sauce, basil & dolcelatte cheese beignet

Rosemary Beef brisket ballotine, butternut puree, creamed spinach, Potato rosti, red wine sauce

Cauliflower Steak, butternut puree, creamed spinach, Potato rosti, red wine sauce (V or VG)

## DESSERT (V)

Chocolate & strawberry platter; strawberry blondie, chocolate mousse, strawberry sherbet, chocolate ganache, strawberry cream – best for sharing

Chocolate fondant, white chocolate sauce

All our food is cooked fresh to order, so may take longer during busy periods. Please make staff aware of any allergens before ordering.

V – Vegetarian VG – Vegan GF – Gluten Free

## Course 2: Shellfish

- **Dish:** Pan-fried scallops, crispy pancetta, honey parsnip crisps, champagne sauce.
- **Explanation for Customers:** Sweet, succulent scallops paired with the salty crunch of pancetta and the luxurious touch of champagne sauce.
- **Pairing:** Chardonnay (lightly oaked), e.g., Chablis. Its creamy texture and citrus notes enhance the scallops and sauce.

## Course 3: Pasta

- **Dish:** Chicken & wild mushroom, ricotta & tarragon ravioli, Parmesan cream.
- **Explanation for Customers:** Handcrafted ravioli filled with earthy mushrooms and tender chicken, complemented by a rich Parmesan cream.
- **Pairing:** Viognier or a Pinot Grigio. These wines' floral and light stone fruit profiles pair well with the ravioli's creaminess.

## Course 4: Fish

- **Dish:** Pistachio-crust cod loin, roasted red pepper sauce, basil & Dolcelatte beignet.
- **Explanation for Customers:** A delicate cod loin with a nutty crust, paired with the sweetness of red pepper and the indulgent touch of Dolcelatte cheese.
- **Pairing:** Sauvignon Blanc or Albariño. Their crisp acidity cuts through the richness and balances the flavors.

## Course 5: Meat

- **Dish:** Rosemary beef brisket ballotine, butternut purée, creamed spinach, potato rosti, red wine sauce.
- **Explanation for Customers:** Slow-cooked beef brisket infused with rosemary, served with a harmonious medley of comforting sides.
- **Pairing:** Merlot or Bordeaux blend. These wines' robust flavors complement the richness of the beef and red wine sauce.

## Course 6: Dessert

- **Dish:** Chocolate & strawberry platter; strawberry blondie, chocolate mousse, strawberry sherbet, chocolate ganache, strawberry cream.
- **Explanation for Customers:** A decadent medley of chocolate and strawberry, crafted to tantalize your sweet tooth.

- **Pairing:** Ruby Port or a sparkling Rosé. These sweet wines enhance the fruity and chocolatey elements of the dessert.