

Hawtrey's Valentine's Day Menu

Please Notify a Member of Staff of any Allergie



To start with

Chef's amuse bouche

Pink dry Martini cocktail

To follow

Double baked cheese soufflé

Old Winchester cheese crust

Sauvignon blanc

Or

Pan-seared scallops

Plum Cauliflower noisettes puree and raisin gel

Pinot grigio

In between

Lime and lemon sorbet

For main

Chateaubrinad for two

Triple cooked chips, tenderstem broccoli with garlic, flaked almond and béarnaise sauce

Malbec

Or

Lobster Thermidor

Triple cooked chips, tenderstem broccoli with garlic, flaked almond and béarnaise sauce

Zinfandel

Or

Oven baked truffle mushroom cannelloni and tomato fondue

Shredded parmesan & truffle oil

Chablie

For dessert

Please Note all Desserts may contain Nuts

Raspberry macaron, chocolate soil served with raspberry sorbet

Or

Chocolate fondant served with pistachio ice cream

Tokaji

Food only £65.00 per person or with wine's £85.00 per person



A 10% discretionary service & cover charge will be added to your final bill.

We request that users of mobile phones to use the Lounge and Bar areas.

