



VALENTINE'S DAY MENU

A GLASS OF VEUVE CLICQUOT ROSE CHAMPAGNE

AMUSE BOUCHE

3 DRESSED OYSTERS

Gin & tonic

Fresh horseradish & lime granite

Chilli, ginger & ponzu

STARTER

BURRATA

Fennel and pepper salami, dill

CORNISH SCALLOPS

Alsace bacon dashi, pear, sea vegetables

HERITAGE TOMATO CARPACCIO

Smoked boconcini, onion jam

MAIN

PAN FRIED LEMON SOLE

Smoked lardo, shellfish beurre blanc

BRAISED OX CHEEK

Winter mushrooms, chard leek, heritage carrot, garlic

PUMPKIN GNOCCHI

Shaved chestnut, baby gem, whey butter

DESSERT

for HER

WHITE CHOCOLATE MACARON

*Roasted pineapple carpaccio,
raspberry sorbet*

for HIM

DARK CHOCOLATE &
RASPBERRY MOUSSE

Chocolate glaze, raspberry sorbet

PETIT FOURS

COFFEE OR TEA WITH MACARONS & CHOCOLATE TRUFFLES

£79 PER PERSON

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IF YOU ARE CONCERNED ABOUT FOOD ALLERGIES PLEASE ASK A MEMBER OF OUR TEAM FOR ASSISTANCE. PRICES INCLUDE VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.