



MANDOLAY

One Unique Hotel
Infinite Possibilities

VALENTINE'S MENU

Designed by Head Chef David Fodor, our Celebration Menu includes a choice of our Valentine's Day Cocktail, 'Blush and Bloom', a Vodka-based Cocktail made with Fresh Lemon Juice, Grenadine, and Elderflower, a glass of Prosecco, or a Pint of GU1 Larger

£38.95

PER PERSON

TO START

Confit Duck Croquettes

Slow cooked Duck, enveloped in a rich Béchamel, covered in Breadcrumbs, fried to perfection and served with a Cajun Mustard Sauce, alongside Baby Radish and Spring Onion Salad

Black Truffle and Forest Mushroom Arancini

Prepared and presented in the Sicilian tradition, packed with earthy flavours, these sumptuous Risotto Balls are served with Crispy Pecorino Cheese, Pickled Red Onion and a Black Garlic Emulsion

Tuna Tartare

Only the freshest Tuna, blended expertly with Capers and Cornichons, served with Sour Dough Crisp and our special Tartare Sauce

TO FOLLOW

Chicken Ballotine

At once crispy and succulent, our locally sourced Chicken Breast is generously filled with Chorizo and Herb Stuffing, and served with Dauphinoise Potatoes, Sautéed Swiss Chard, and finished with a delicate Thyme Jus

Seared Sea Bass Fillet

Cooked simply to bring out the sweetness of the 'King of the Sea', and retaining the firm texture of this wonderful fish, served with a Winter Vegetable Ratatouille, Lobster Bisque, and English Coastal Samphire

King Oyster Mushroom

The richness and substantial texture of our sustainably sourced King Oyster Mushroom is enhanced by a glorious Charred Butternut Squash, smooth Mushroom Purée, Baby Leeks, and a Sage Jus

TO FINISH

White Chocolate and Raspberry Cheesecake

Rich, creamy and fabulously decadent, our Homemade Cheesecake is finished with a sharp Raspberry Coulis, and plated with Fresh and Freeze-Dried Raspberries

Vanilla Panna Cotta

Delicately flavoured with Madagascan Vanilla, this set dessert is yet another gift to the world from Italy, here served with Macerated Peach for an extra punch of taste

Trio of Chocolate to Share

Chef's own interpretation of a Classic Trio, with Homemade Chocolate Delice, a Dark Chocolate and Cherry Tartlet served with White Chocolate Mousse, and devilishly rich Caramel Chocolate Truffles



THE GRILL
AT THE MANDOLAY

