

The Feast of Saint Valentine

Saturday 14 February 2026

Canapés



Roast Orkney Scallop

– caramelised celeriac purée, pink lady apple, black winter truffle, chive crème fraîche



Sea Trout

– Oscietra caviar beurre blanc, cucumber

or

Dry aged Wagyu Steak Tartare

– egg yolk, crisp shallot, brioche croutes



Pomegranate, Rosewater, Ginger Sorbet



Roasted Sutton Hoo Cornfed Organic Chicken

– sautéed girolles, pea purée, Madeira jus

or

Venison Wellington

– duck liver and chestnut farce, braised ruby beetroot, pink peppercorn Cognac sauce

Pommes Noisettes, Hispi Cabbage, Purple Sprouting Broccoli



Raspberry and White Chocolate Parfait

– honeycomb



Coffee

– Dark Chocolate Dipped Strawberries

£115 per person

Please advise The Team of any **food allergies**

Gratuities are at your discretion, VAT and service are included

14.11.26



Valentine's Day in The Oak Room

The Feast of Saint Valentine Wine Pairings



TAITTINGER ROSÉ, Brut Prestige
Canapés and Roast Orkney Scallops



TAITTINGER, Demi Sec
Sea Trout or Dry Wagyu Steak Tartare



2023 SAUVIGNON BLANC, 'Annabel', Staete Landt. Marlborough
Roasted Sutton Hoo Cornfed Organic Chicken
or



2022 PINOT NOIR, Avant Garde, Taittinger Vineyard, California
Venison Wellington



2021 MUSCAT DE BEAUMES DE VENISE, Domaine Durban. Rhône
Raspberry and White Chocolate Parfait

£50 per person