

# VALENTINE'S DAY MENU

SWAN SIGNATURE LOVE POTION COCKTAIL SERVED ON ARRIVAL

## AMUSE BOUCHE

**Turnip soup and truffle oil (v)**

## STARTERS

**Buratina and beetroot, honey dressing (v, gf)**

*Albariño Lusco '18 Rias Baixas, Spain*

**Sea bream carpaccio, passion fruit dressing (gf)**

*Adelaide Series Chardonnay '15 McLarenVale, Australia*

**Grapefruit and avocado salad, ginger dressing (ve, gf)**

*Parellada "San Valentin", Miguel Torres'18 Cataluna, Spain*

## MIDDLE COURSE

**Endive Tarte Tatin (ve)**

*Côtes de Provence, Chateau la Vivonne '17 Provence, France*

**Pan fried scallop, endive fondu, apple, pecan nuts (gf)**

*Sauvignon Viognier IGP, Grange des Rocs '17 Languedoc, France*

## MAIN COURSES

**Open wild mushroom ravioli, mushroom foam (ve, gf)**

*Merlot/Corvina Ponte Pietra'18 Veneto, Italy*

**Roast brill, lobster sauce and samphire (gf)**

*Riesling Kabinet Troken, Weigut Famili Rauen'18 Mosel, Germany*

**Duck breast, runner beans, heritage carrots, griotte sauce (gf)**

*Grand Vin De Château Ricaud '15 12.5 Bordeaux, France*

## PUDDINGS

**Panacotta, aromatic poached rhubarb (ve, gf)**

*Sauternes, Château Roumieu'15 Bordeaux, France*

**Sloe gin cherries, sacher chocolate sweet heart ( to share) (gf)**

*Maury Grenat, Vin Doux Naturel Mas Mudigliza, Languedoc, France*

**Red velvet cake, champagne foam**

*Deutz Brut Classic NV Champagne, France*

## CHEF'S SELECTION OF PETIT FOURS

FOUR COURSES £48 WITH WINE PAIRINGS £69

FIVE COURSES £59 WITH WINE PAIRINGS £87

*(THE FOUR COURSE MENU WILL NOT INCLUDE A MIDDLE COURSE)*

(v) vegetarian | (ve) vegan dishes | (gf) gluten free dishes.

Please let us know if you have a food allergy or intolerance. A discretionary 12.5% service charge will be added to your bill.