

# Valentines at Lysses House Hotel



## Valentines Dinner

Saturday 12<sup>th</sup> February

Monday 14<sup>th</sup> February

£36.00 per person



## Valentines Lunch

Monday 14<sup>th</sup> February

£26.00 per person



## Valentines Package

Saturday 12<sup>th</sup> February

Monday 14<sup>th</sup> February

**£152.95 per couple**

### Includes

Double room for 1 night including full English breakfast

3 course Valentines dinner with coffee and petit fours

in our Richmond Restaurant

Add a bottle of Prosecco with your meal or on arrival in your room for £25.50

# THE RICHMOND RESTAURANT

## Valentines Lunch Menu 2022

**£26.00 per person**

A pulled pork terrine served with pickled apple and sour dough croutons

A butternut squash and coconut soup

Creamy garlic mushrooms, shallots, cherry tomatoes and toasted brioche

Salmon rillettes with roasted red peppers, smoked salmon and chives,  
served with a red chard and rocket salad and olive oil toasts



**£3.00 per person supplement**

Sirloin, pan fried until medium served with a Marquise potato filled with red onion confit,  
served with wilted spinach and finished with a port wine sauce

Pan fried duck breast cooked until pink served with braised chicory, Parmentier potatoes  
and a classic black cherry and Kirsch sauce

A goats cheese, beetroot and shallot puff pastry tart served with an  
asparagus salad and buttered new potatoes

Fillet of hake baked in the oven served with new potatoes, mushrooms,  
broad beans and finished with a mussel and saffron sauce

Served with a selection of freshly cooked vegetables



An iced blackberry parfait served with honeycomb and a natural yoghurt sauce

A blood orange and Grand Mariner bavarois served with a dark chocolate  
and vanilla sauce topped with chocolate meringue crumb

A baked New York cheesecake served with a blueberry compot

A romantic chocolate sharing plate for two

A selection of cheese and biscuits

**£2.50 per person supplement**



Filter coffee and petit fours

**If you require information regarding the presence of allergens in any of our food or drink or have a special dietary requirements please speak to a member of staff before placing your order.**

**Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.**

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