

# THE SHELBURNE RESTAURANT at Bowood

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## Valentine's Dinner Tasting Menu

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Amuse-bouche (D/EG/G)

### Starter

Ballotine of Quail, Oyster Mushrooms, Wood Sorrel (D/EG/G/N/SL)

### Fish Course

Poached Langoustines, Cauliflower, Baby Vegetables, Caviar (D/EG/F/G/SF)

### Main Course

Fillet of Beef 'Rossini', Potato Rosti, Truffle, Madeira Jus (D/G/SL)

### Pre-dessert

Strawberry, Vanilla Cream, Champagne (D/EG/SL)

### Dessert to Share

Chocolate Fondant, Apricot, Walnut Praline, Harissa Ice Cream (D/EG/G/N/SL)

### Petite Fours

Selection of Chocolate Truffles (D/G/N/PE/SL)



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Please speak to your server prior to ordering your meal if you have any specific allergies or dietary requirements.

Every effort is made to ensure our dishes are allergen free, but there may be a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS | (M) MUSTARD | (N) NUTS  
(PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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Please note a discretionary service charge of 10% will be added to your bill.