

# THE SHELBURNE RESTAURANT at Bowood

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## Valentine's Dinner Tasting Menu

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### Amuse-bouche

Whipped Goat's Cheese Tart (D, EG, G, SL, V)

### Starter

Ballotine of Duck Liver, Sauternes Jelly, Brioche (D, EG, G, N, SL)

or

Poached Duck Egg, Serrano Ham, Garden Peas (D, EG, G)

### Fish Course

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

### Main Course

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

or

Black Truffle Stuffed Chicken Breast, Celeriac, Morels (D, SL)

### Pre-dessert

Strawberries, Vanilla Cream, Champagne (D, EG, SL, V)

### Dessert to Share

Chocolate Fondant, Walnut Praline, Malted Barley Ice Cream (D, EG, G, N, V)

### Petite Fours

Selection of Chocolate Truffles (D, V)



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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 is 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.