

# SANDERSON

LONDON

## VALENTINE'S MENU

3 COURSES £70

includes a Valentine's cocktail

### STARTERS

FIVE SPICED QUAIL | duck liver pâté | balsamic figs

CHICKEN TERRINE | pickled walnuts | homemade piccalilli

SEARED SCALLOPS | cucumber jelly | pico de gallo | chorizo dust

BURRATA | grilled pears | red radish | chicory | molasses

### MAINS

BEEF WELLINGTON | fondant potato | heritage carrots | truffle jus

STUFFED CHICKEN | wild mushrooms | truffle dauphinoise | red wine jus

HALIBUT | soft parsley crust | lobster risotto | mushroom ketchup

GNOCCHI | wild mushrooms | spinach | porcini cream | parmesan crisp

### DESSERTS

WHITE CHOCOALTE DELICE | raspberries | lychee sorbet

ICED NOUGAT | mandarin & thyme sorbet | cranberry coulis | tuile

PEAR CRÈME BRÛLÉE | clotted cream delight | pear & cocoa nib sorbet

BRITISH ARTISANAL SEASONAL CHEESES | dorset pear membrillo |  
crackers | bread

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering.

A full list of all allergens contained in each dish is available on request. A discretionary service charge of 15% will be added to your bill.

After a deduction of the credit card commission payable on this and 1% administration fee, the balance is all distributed to service staff.

