



La Brasserie
at THE CHESTER GROSVENOR

VALENTINE'S DINNER

£55 PER PERSON

BREADS AND OLIVES

Breads from our in-house baker, butter £4.25 per person

Globe olives £4.25

Salt and pepper cashews £4.25

STARTERS

Oysters, Champagne foam, dill, cucumber

Oysters nature

Smoked salmon, horseradish crème fraiche

Beetroot tatin, Burt's blue, caramelised walnut (v)

Beef tartare, confit egg yolk, Parmesan, croute

MAINS

Free range citrus marinated chicken, red pepper hot sauce, crisp leaves

10oz Cumbrian ribeye, Portobello mushroom, onion rings, roasted vine tomatoes, Café de Paris butter

Pavé of salmon, herb potatoes, watercress, hollandaise

Red wine risotto, textures of artichoke (v)

Beef Wellington to share, potato au gratin, tender stem broccoli, red wine jus (£30 supplement)

SIDES / SALADS

House mixed leaves, vinaigrette (ve) £3.50

Hand cut chips £5.00

Rosemary pomme frites £5.00

DESSERTS

Artisan cheeses and pairings

Baked Alaska, blood orange, Grand Marnier

Chocolate soufflé, iced pistachio

Egg custard tart, nutmeg, forced Yorkshire rhubarb

Please note a discretionary 12.5% service charge will be automatically added to your bill, please do not hesitate to ask if you wish for this to be removed. At the Chester Grosvenor we make every effort to accommodate the dietary requirements of our guests. Please advise us of your specific requirements prior to ordering to ensure we provide accurate information on the ingredients and allergens in our dishes. As our food is prepared in centralised kitchens where allergens are present, we therefore cannot guarantee complete separation.