

14 – 15 February 2020

5 Course Menu & Cocktails

Valentines Menu

STRAWBERRY FIELD COCKTAIL

AMUSE BOUCHE

Seared scallop, cauliflower, raisin puree
Roasted floret of cauliflower, raisin puree (v)

FISH COURSE

Sea trout, braised fennel, apple
Braised baby fennel

MAIN COURSE

Lamb rump, fondant potato, baby vegetables,
burnt white onion puree, mint

Roasted garden vegetables, quinoa,
vegan and harissa yoghurt (v)

DESSERT

Strawberry, raspberry, chocolate shards,
egg white, clotted cream

PETIT FOURS

£40 Per Person



HARDDAYSNIGHTHOTEL

LIVERPOOL

V – Suitable for vegetarians and vegans

A Discretionary Service Charge of 10% is added to all bills. Please be advised that allergens may be present in our kitchens. If you are an allergen sufferer please notify a team member. Recipes can be subject to change, therefore you are advised to check allergen information on every visit.

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