

VALENTINE'S MENU



THE MOLE
RESORT

VALENTINE'S MENU

£69 Per Person

Amuse Bouche - Oysters
(Mo)

French Onion Soup
gruyère croute
(C, G, M, Mu, Su)

Razor Clam & Scallops
herb crusted scallop, razor clam, prawns & mussels with salt & vinegar crumb
(Cr, G, Mo, Su)

Foie Gras
with orange & ginger gel, toasted brioche
(E, G, M, Mu, Su)



Individual Beef Wellington
roasted carrots, swiss chard, buttermilk mash & red wine sauce
(C, G, M, Mu, Su)

Roasted Hake Fillet
pressed seaweed gnocchi, sautéed cavolo nero, caviar & clam cream sauce
(F, G, M, Su)

Roast Chicken Supreme
charred sweetcorn, potato terrine, leek & pea fricassee, shallot purée & chicken jus
(C, M, Mu)

Wild Mushroom & Blue Cheese Tortelloni
with girolle mushrooms & chive, honey, butter & parmesan sauce
(E, G, M)



Death By Chocolate
chocolate mousse, torn chocolate sponge, chocolate soil, mint chocolate pebbles, chantilly cream, chocolate ice cream & warm chocolate sauce
(E, G, M)

Strawberry Mess
strawberry parfait, meringue, macerated strawberry with lemon verbena & aerated white chocolate
(E, M, Su)

Lover's Trio
mini chocolate mousse, mini Eton mess, passion fruit cheesecake
(E, G, M)

If you have any allergens we need to be aware of, please speak to a member of the team.

(C) - Celery | (Cr) - Crustacean | (E) - Egg | (F) - Fish | (L) - Lupin | (G) - Gluten | (P) - Peanut | (Nu) - Tree Nut | (M) - Milk | (Mo) - Mollusc | (Mu) - Mustard | (S) - Soy | (Se) - Sesame | (Su) - Sulphur Dioxide | (V) - Vegetarian | (Ve) - Vegan