

# PARKER'S TAVERN 1834

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## VALENTINE'S DAY DINNER

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### PRE-STARTER

TUNA LOIN

COMPRESSED WATERMELON

*Pickled black radish & passionfruit sauce*

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### STARTER

TRUFFLE CHEESE SOUFFLE

LOCAL SOURCED PIGEON BREAST

*served chicory, babby figs & puffed potato*

PAN SEARED SCALLOP

*with cauliflower Velouté foam*

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### MAINS

HERB CRUST RACK OF LAMB

*served with dauphinoise potato, confit garlic, peas mint pure & heritage carrots*

PAPRIKA HALIBUT

*with Saffron Parisienne, lobster Bisque emulsion, Bean Pistou & Sea Herbs*

SALT BAKED CELERIAC

*with truffle mash, savoy parcel, charred beetroot & pear chutney*

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### PALATE CLEANSER

RHUBARB SORBET

*Citrus Ginger Crumble*

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### PUDDINGS

RASPBERRY & ROSE MOUSSE

CARAMELISED ROSE PETALS & LICHEE GEL

CHOCOLATE & ORANGE LAVA CAKE