



THE PELHAM
LONDON

Valentine's Menu

Trio of Canapés

Focaccia with lardo di colonnata - Russian salad - Tomato and mozzarella

Starter

Bresaola, crema di formaggio e noci,
Bresaola, cream cheese and walnut

Sautee di cozze al pepe nero
Sautéed mussels with black pepper

Flan di castagne V
Chestnut flan, sautéed mushrooms, mixed herbs and parmesan

First Course

Pappardelle al cinghiale
Pappardelle with wild boar sauce

Gnocchi di patate con vongole e zucchine
Potato gnocchi clams and courgette

Passatina di ceci al rosmarino V
Chickpea and rosemary soup

Main Course

Filetto di maiale, senape e patate arrosto
Pork fillet, mustard sauce and roast potatoes

Filetto di tonno con patate viola e pistacchio
Tuna fillet, purple potatoes and pistachio

Tortelloni ricotta e zucca V
Smoked ricotta and pumpkin tortelloni, hazelnut and rosemary

Dessert

Cannoli siciliani
A classic Sicilian crispy pastry filled with ricotta

Panna cotta
Home-made creamy vanilla dessert

Frutta Fresca
Fresh fruit salad

Selection of Petit Fours

*Price £58 per person
£68 per person with a glass of Taittinger Champagne*

*We cannot guarantee the absence of nuts in our dishes.
If you require any further information on food allergens,
please ask one of our team members. A discretionary
service charge of 12.5% will be added to your bill.*

STARHOTELS[®]
COLLEZIONE