

VALENTINE'S DAY 2025
A ROMANTIC DINNER AT MARKET HOUSE



A Glass of Langham Culver Classic Cuvée Upon Arrival

To Begin

Market House Bread & Gordal Picante Green Olives

Starters

Beetroot Carpaccio – Roasted chestnuts, truffle honey, blue cheese, apple, endive & watercress (*vegan adaptable/gf*)

Crab & Prawn Tortellini – Wilted greens, saffron shellfish consommé, tarragon oil

Smoked Norfolk Chicken – Orange, pomegranate, radicchio, crispy shallots, honey mustard aioli (*gf*)

Mains

Butternut Squash & Charred Leek Crumble – Baby root vegetables, parmentier potatoes, parsnip purée (*vegan adaptable*)

Seared Scottish Salmon – Pancetta-wrapped potato fondant, cherry tomato & butter bean pistou, shallot, smoked béarnaise sauce (*gf*)

Hereford Beef Fillet – Braised shin croquette, creamed potato, carrot purée, roasted red onion, thyme jus (*gf*)

Desserts

Lime & Coconut Tart – Torched meringue, grilled pineapple, coconut sablé, passionfruit gel (*vegan*)

Chocolate Fondant – White chocolate ganache, strawberry (*vegetarian*)

Rose Mousse – Pistachio sponge, raspberry (*gf*)

To Finish

Market House Petits Fours Selection

£80 PER PERSON

*Please advise our Front of House staff of any dietary or allergy requirements before ordering.
A discretionary 10% Service charge applies to your bill and is distributed between all staff.*