

VALENTINE'S AT THE

THE VEGAN HALL & BREWERY
Tally Ho!

Valentine's Day

Join us for a relaxed and romantic evening this Valentine's Day, with a carefully crafted four-course set menu designed to celebrate great food, great company and the best seasonal ingredients. Whether you're planning an intimate dinner for two or simply an excuse to indulge, our chefs have created a menu full of bold flavours, elegant classics and thoughtful touches, **all perfectly paired with a welcoming atmosphere and a glass of Prosecco on arrival.**

14 FEBRUARY | FROM 5 PM - 9 PM

£49.95 - 3 COURSES

£44.95 - 2 COURSES

One night only. Pre-booking essential
www.tallyhohatherleigh.co.uk

THE VEGAN HALL & BREWERY
Tally Ho!

VALENTINE'S DAY SET MENU

5 pm - 9 pm

To Start

JERUSALEM ARTICHOKE RAVIOLO

Delicate pasta filled with earthy artichoke, finished with a rich vegan beurre noisette. Ve

PAN-SEARED DUCK BREAST

Succulent duck paired with bitter chicory and a vibrant blood orange gelée. GF

SALMON MOSAIC

Silky layers of salmon with shaved pink radish, pickled fennel and a white miso citrus butter. GF

Mains

ROASTED RUMP OF LAMB

Perfectly roasted lamb with parsnip purée, charred leeks, seasonal vegetables and a fondant potato, finished with a red wine and rosemary jus. GF

CONFIT LOIN OF COD

Flaky cod served with a fragrant Cointreau haricot bean tagine, roasted fennel and chicory, finished with classic beurre blanc.

APPLEWOOD SMOKED CELERIAC STEAK

Gently smoked celeriac atop a rich wild mushroom ragù, with apple and thyme purée, seasonal vegetables and crispy kale. Ve, GF

Dessert

CHOCOLATE FONDANT

A warm, molten-centred chocolate fondant served with clotted cream. GF

BLOOD ORANGE & RHUBARB PARFAIT

Light and refreshing parfait layered with almond crumb and sharp rhubarb gelée. Ve

SHARER CHOCOLATE FONDUE

A decadent pot of melted chocolate with marshmallows, strawberries and house-made brownie pieces, perfect for sharing. GF

www.tallyhohatherleigh.co.uk