

@Milano

Menu di San Valentino

Due to the availability of fresh produce we reserve the right to make changes to the menu if necessary.

Homemade breads & focaccia

Starters

Thai spiced fishcakes & yellowfin tuna tartare with sweet chilli jam, micro leaf, fresh mango, crème fraîche & fresh lime.

Seared prime venison carpaccio (rare thinly sliced), Jerusalem artichoke cream, pickled beetroot, balsamic baby onions, wild rocket, parsnip crisps & toasted hazelnuts.

Creamy saffron risotto with Lobster, king scallop & rare breed belly pork.

Roasted pumpkin filled ravioli, chestnuts, fine asparagus, baby plum tomatoes, butter, sage & parmigiano reggiano cheese. (v)

Wild boar filled ravioli, fava beans, wild boar sausage, pancetta, sage, butter, truffle oil & parmigiano reggiano cheese.

Main courses

Prime aberdeen angus fillet steak with barolo wine braised ox cheek, roasted root vegetables & potatoes topped with taleggio cheese melt & parma ham

Prime welsh lamb fillet tenderloin cooked pink in a shiraz, creamed porcini mushrooms & rosemary jus, peperonata (sauteed peppers with olives, capers, mint & garlic) creamy maris piper mash & parmesan tuile

Pan fried fillet of wild sea bass, crushed new potatoes with fresh Lobster, gruyere cheese & spring onion, fine asparagus, spicy butter beans, balsamic syrup & fresh lemon

Prime venison steak cooked rare, buttered chestnuts, wilted spinach, spiced carrot puree, celeriac cream, port & juniper gravy with wild mushrooms & sauerkraut filled ravioli

Grilled Fillet of monkfish, slow cooked rare breed belly pork, spiced umbrian lentils, shoestring chips & garlic cima di rapa (italian broccoli)

Baked goats cheese & cherry tomato filled Aubergine, Wild mushroom & soft poached hens egg topped bruschetta, spicy mixed beans & lentil casserole, chargrilled mediterranean vegetables & parmesan polenta chips (v)

Dessert

A beautiful medley of milanos miniature deserts to share.

or

Cheese & biscuits

A selection of 8 cheeses with assorted grapes, walnuts, quince jelly & celery to share.

Coffee or Tea

Italian chocolates & biscuits.