

# Doug Gaunt at Home

BEAUTIFUL, SEASONAL, SIMPLE

## Valentine's Weekend Menu

Delivered to your door on Friday 12<sup>th</sup>, Saturday 13<sup>th</sup> or Sunday 14<sup>th</sup> February, complete with instructions and dietary information.

Three Courses for £40pp or Five Courses for £52.50pp

### Starters

Beetroot cured salmon roses, cucumber, sourdough crumpet – Ce, F, M, SD

V. Celeriac and apple soup, charred croutons, chermoula – C, Ce

### Pasta

(Additional course at £9.50pp)

Ricotta and egg yolk ravioli, kale pesto, pine nuts, chilli – Ce, E, M

### Mains

Sticky glazed beef rib, parsnip puree, crispy sage – C, M, Mu, SD

V. Truffle, mushroom and potato pithivier, parsnip puree, crispy sage, red wine jus – Ce, E, M

### Sides to Share

(Included in menu price)

Purple sprouting broccoli, rosemary roast veggies, braised red cabbage – So, SD, Se

### Desserts

Vanilla pannacotta, forced rhubarb, freeze dried raspberry, caramelised white chocolate – M

### Petit Fours

(Additional course at £3.00pp)

Amaretto crackle biscuits and chocolate salami – Ce, E, M, N, SD

Allergen abbreviated in my menus as:

C - Celery, **Ce** - Cereals containing gluten, **Cr** - Crustaceans, **E** - Eggs, **F** - Fish, **Lu** - Lupin, **M** - Milk, **Mo** - Molluscs, **Mu** - Mustard, **N** - Nuts, **P** - Peanuts, **Se** - Sesame, **So** - Soya, **SD** - Sulphur dioxide