

Hélène Dauge at The Connaught

VALENTINE'S DAY MENU 2019

A welcome glass of Billecart-Salmon Rosé

Foie gras

Robert Dupérier – Landes
blood orange, buckwheat, fennel

Scallop

Davy Price – Scotland
tandoori, carrot, citrus, coriander

Chicken

Les Landes – France
celeriac, “vin jaune d’Arbois”, brioche

Rhubarb

Janet Oldroyd – Rothwell, Yorkshire
Almond, lemongrass

4-course menu at £125 per person

