



**PEAK EDGE HOTEL**  
RED LION RESTAURANT



## VALENTINE'S SAMPLE MENU

### Signature Pairing

**Selection of Chef's Canapés**  
NV Rosé Brut, Furleigh Estate  
*Dorset, England*



**Warmed Sourdough Bread**  
with whipped truffle butter

**Oysters**  
with red wine vinaigrette  
**Albariño, Pazo Señorans**  
*Rías Baixas, Spain*

**Hand-dived Scallop**  
with red pepper and pancetta, almond and nori butter  
**2021 Sauvignon Blanc Fume, Oliver Zeter**  
*Pfalz, Germany*

**Native Poached Lobster Tail**  
with lobster consommé, salad of crab and sea herbs  
**2021 'SIXTEEN' Field Blend, Brookdale Estate**  
*Paarl, South Africa*

**Herb-crusted Cannon of Lamb**  
with celeriac, goat's milk and verde  
**2020 'Carabantes' Syrah, Von Siebenthal**  
*Aconcagua Valley, Chile*

**Yuzu and Kaffir Lime Tart**  
with mango, mint and pomegranate

**Rich Chocolate Fondant**  
with pistachio and sour cherry  
**Malvasia Reserva, Barbeito**  
*Madeira, Portugal*



All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time.  
Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies.  
Some dishes can be adapted, please ask a member of the team who will be delighted to assist you.  
We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.



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## VALENTINE'S VEGETARIAN SAMPLE MENU

### Prestige Pairing



**Selection of Chef's Canapés**

**2013 'Special Club' Rosé, Paul Bara**

*Bouzy, Champagne, France*

**Warmed Sourdough Bread**

with whipped truffle butter

**Salad of Sea Vegetables**

with oyster leaf

**2012 Albariño 'Seleccion de Anada', Pazo Señorans**

*Rías Baixas, Spain*

**Sautéed Lion's Mane Mushroom**

with red pepper and tomato purée, almond and nori butter

**2017 Sauvignon Blanc, Miani**

*Colli Orientali del Friuli, Italy*

**Braised Roscoff Onion**

with maitake, mushroom purée and onion dashi

**2017 Chardonnay, Uva Mira Mountain Vineyards**

*Coastal Region, South Africa*

**Herb-crusted Cauliflower**

with celeriac, goat's milk and verde

**2016 Côte Rôtie 'Ampodium', Domaine Rostaing**

*Northern Rhône Valley, France*

**Yuzu and Kaffir Lime Tart**

with mango, mint and pomegranate

**Rich Chocolate Fondant**

with pistachio and sour cherry

**1991 Vintage Port, Dow's**

*Douro Valley, Portugal*



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