

O L D
E L E P H A N T
H O U S E

VALENTINE'S LATE THREE COURSE DINNER

AMUSE BOUCHE

Mushroom porcini vol-au-vent, walnuts, micro-basil, truffle oil (V)

Vegan option:

Six seed crostini bread, vegan feta mousse, heirloom cherry tomato, micro sango (VG, G, D)

Served with crusty sourdough and butter

Paired with a glass of bubbles or soft drink/juice on arrival

MAIN COURSE

New Zealand beef sirloin mignon, beetroot purée, confit vine tomato, polenta cake (G)

Vegan option:

Grilled oyster mushrooms, beetroot purée, confit vine tomato, polenta cake (VG, G)

DESSERT

Melting heart chocolate semifreddo, red mirror glaze, chocolate mousse, fresh seasonal berries

Vegan option:

Dark chocolate brownie, berry sorbet, coconut mousse, fresh seasonal berries (VG, G, D, E)

(V) Vegetarian – (VG) Vegan – (D) Made without dairy – (G) Made without gluten – (E) Made without eggs

Our meals are prepared in a kitchen that also handles Gluten, Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites and Lupin and may contain traces of allergen residues.

Vegan option is available and dietary requirements can be catered for, please enquire as these must be booked in advance. Additional beverages can be ordered on the day.