

VALENTINE'S DINNER MENU



CLAYTON HOTEL
BIRMINGHAM

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STARTERS

Indulgent sharing platter

Artisan breads and dips of salsa verde, garlic aioli and red pepper houmous, cured meats, arancini with cheese and herbs, stuffed baby peppers, capers, marinated olives. **£5 supplement cost.**

Contains allergens: 6-wheat, 7, 8, 9, 10, 11, 12, 13.

Roasted porcini and chestnut mushroom risotto (GF) (VE)

With red onion, parsley, toasted pine nuts and prosociano cheese.

Contains allergen: 12.

Spiced home cured salmon

Lemon crème fraîche, pickled cucumber, mizuna salad, toasted beetroot sourdough.

Contains allergens: 3-salmon, 6-wheat, 7, 9, 13.

Can be served with GF bread.

Can be served with dairy free dressing.

DESSERTS

Melting rich chocolate pot fondue (V)

With sweet and fruity skewers and gorgeous chunks of indulgent cake, marshmallows & mini doughnuts. **£5 supplement cost.**

Contains allergens: 6-wheat, 7, 8, 11.

Can be served with gluten free cake for dunking.

Rich chocolate cheesecake (V)(GF)

With black forest fruit compote and blackcurrant sorbet

Contains allergens: 7, 8, 11.

Mango and passionfruit slice (V)

With raspberries and white chocolate ice cream

Contains allergens: 6-wheat, 7, 11.

MAINS

Surf & turf platter

British beef fillet, garlic and chilli king prawn skewers, chimichurri langoustines cod bon bons, chunky loaded chips, Cajun butter corn with spicy smoked paprika and herb butter and peppercorn sauce.

£12 supplement cost.

Contains allergens: 1-langoustines & king prawns, 3-cod, 7, 8, 9, 11, 12.

Pan roasted cod loin (GF)

Lemon and herb crumb, asparagus, lentil and spinach dahl and sea herbs.

Contains allergens: 3-cod, 12, 13.

Courgette, creamy feta cheese, mint, pea and spinach gratin (VE)

With black garlic bread and sun-dried tomato pesto.

Contains allergens: 12, 13.

Black garlic bread can be GF



UPGRADE ALL 3 FOR:

£20 PER PERSON



FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or food intolerance, please speak to a member of our team, who are fully trained in allergy awareness, before you order your food and drinks. Please refer to the end of the menu where the allergens are listed numerically and presented in the format under each item. While our gluten free dishes are prepared separately, they are not prepared in a totally gluten free environment.

ALLERGEN INDEX

No.1 – Crustaceans	No.6 – Cereal containing Gluten	No.11 – Egg
No.2 – Molluscs	No.7 – Milk / milk products	No.12 – Celery & Celeriac
No.3 – Fish	No.8 – Soya	No.13 – Mustard
No.4 – Peanuts	No.9 – Sulphur Dioxide	No.14 – Lupin
No.5 – Nut	No.10 – Sesame Seeds	



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