



VALENTINES DAY

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VALENTINES DAY

— AT —



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Culloden Breads

Irish Butter

Foie Gras Royale

Soy Glazed Smoked Lough Neagh Eel,
Grapes

Cured Brill

Dashi, Chestnut Mushroom, Chive Oil,
Pine Nuts

Thornhill Duck Crown (To Share)

Artichoke, Wild Mushroom Pie,
Beetroot Ketchup

Gianduja Chocolate

Roasted Vanilla Mousse,
Blood Orange

Petit Fours

£90 PER PERSON

A 10% discretionary service charge will be applied.

At Hastings Hotels, we are passionate about food and believe that eating is one of life's greatest pleasures. We have embraced the use of carefully selected local and seasonal quality foods and have created inspiring culinary delights. Mark Begley, Executive Head Chef.