

VALENTINE'S DAY

190

Wine pairing 150



DELICATE TERRINE

Finest Noble Fish, ginger and shallot vinaigrette

STEAMED COMTÉ CHEESE SOUFFLÉ

Seared foie gras, Albufera sauce

WILD SEABASS AIGUILLETTE

Celeriac extraction, black truffle

ROASTED PIGEON BREAST

Confit leg, pâté toasty

PAV-LOVE

Rhubarb in sugar crust, almond tonka clafoutis, granny smith sorbet

PASSION CHOCOLAT

Baie de la passion cocoa espuma, passion fruit sorbet, gianduja cremeux

Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.

A discretionary 15% service charge will be added to your bill. Prices are inclusive of VAT | All our prices are in Pounds Sterling.

Four Seasons Hotel London at Park Lane is proud to support our local suppliers in a commitment to sustainable cuisine using the finest ingredients.

PAVILION

A YANNICK ALLÉNO RESTAURANT
LONDON