

DIGLIS HOUSE HOTEL

Valentine's

SPECIAL MENU

AVAILABLE FEBRUARY 14TH & 15TH 2025 | 6PM-9PM



Glass of Fizz on Arrival

£40.00pp

STARTERS

Goats Cheese & Spinach Filo Coil, Roast Pepper Chutney

Hot Smoked Salmon, Lemon & Pink Peppercorn Sabayon, Baby Herbs (GF)

Wye Valley Purple Sprouting, Poached Burford Brown Egg, Truffle Dressing, Hazelnuts (GF, VEA, N)

House Cured Beef, Celeriac & Truffle Salad (GF)
(Beef Served Cured But Very Very Rare)

MAINS

Roast Chicken, White Grapes, Tarragon Cream, New Potatoes & Greens (GF)

Seared Bass Fillet, Miso & Dashi, Vegetable Noodles (GF, N)

Polenta & Grilled Vegetable Stack, Aged Balsamic Syrup, Roast Tomato & Rocket Pesto (N, GF, VE)

Hereford Beef, Wild Mushroom & Spinach Pithivier, Sarladaise Potato

DESSERTS

"Tiramisu"

Pear & Almond Tart Bourdaloue (GF)

Caramel Poached Pineapple, Black Pepper & Rum (VE, GF)

Diglis House Cheeses

V - Vegetarian N - Contains Nuts | GF - Gluten free | GFA - Gluten free available on request | VE - Vegan | VEA - Vegan Option available on request
Some of our menu items contain allergens including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Our food is prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.