

MUTHU CLUMBER PARK HOTEL & SPA

VALENTINE'S DAY MENU

MAIN COURSE

Grilled Seabass

Flaky seabass, grilled to perfection, served atop a vibrant pea and tomato risotto, finished with a tangy tomato sauce.

Classic Ribeye

Tender, melt-in-your-mouth ribeye served with spring onions, carrots, broccoli, and fondant potato, drizzled with a rich red wine sauce.

Cajun-Spiced Sweet Potato Roulade

A creative vegetarian option! Savoury sweet potato roulade filled with broccoli and asparagus, seasoned with Cajun spices, served with a red wine sauce.

DESSERTS

Triple Chocolate Mousse

A decadent trio of chocolate flavours in a chocolate sauce, topped with a fresh berry compote.

Lemon & Raspberry Parfait

Tangy and creamy lemon parfait with a raspberry compote centre, dipped in white chocolate cocoa butter.

Red Velvet Cheesecake

A classic with a twist! Velvety cheesecake served with a medley of fresh berries and strawberry sauce.



Vegan available on request
Gluten-free available on request

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