

Valentine's evening menu

Amuse bouche

Leek and chive velouté, poached oyster

served with a glass of Chapel Down English Sparkling Pinot Reserve Rosé

Starters

Wild mushrooms, toasted sourdough, Comté cheese (v)

Fine green bean and frisée salad, confit duck, foie gras, walnuts, pimente d'espelette

Sautéed scallops, green mango and papaya salad, hot and sour dressing

Pork and pistachio terrine, onion marmalade, cornichons

Main courses

Saffron and buffalo mozzarella risotto, wild garlic greens (v)

Grilled Shetland salmon, beetroot, watercress, blood orange hollandaise

Fillet of pork, black pudding, Savoy cabbage, sage and onion gravy

Chateaubriand, béarnaise sauce, triple cooked chips, seasonal salad (for two, supplement £8 per person)

Desserts

Sharing platter of Salted caramel chocolate pot; Vanilla bavarois, champagne-poached rhubarb; Prune and armagnac clafoutis, crème fraîche

Petits four

Chocolate truffles

served with tea or coffee

£58 per person



Your £1 donation to the Portrait Fund

An optional £1 will be added to your table bill in support of the National Portrait Gallery's £10 Million Portrait Fund Challenge. The Portrait Fund enables the Gallery to acquire portraits of outstanding national importance and is now worth £8.5 million. Our ambition is to grow the Fund to £10 million.

To date, the Portrait Restaurant has helped the Gallery raise nearly £50,000, playing an important part in our fundraising. Please let your waiter know if you do not want to donate and thank you to all of you who do choose to support the Gallery in this way.

For further information, or to donate more, visit npg.org.uk/challenge

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