



Celebrate Valentine's

AT THE WALLACE RESTAURANT

Immerse yourself in everlasting love at The Wallace Restaurant, situated in the exquisite glass-roofed courtyard of The Wallace Collection in London.

Embrace the precious company of your loved one as you delight in the enchanting ambiance, graced by the luscious melodies of the Booth Street West Trio's live jazz performance.

Indulge in the opulence of our exclusive canapé reception, savouring exquisite champagne. The experience continues with an intimate dining experience, meticulously crafted to tantalise your taste buds.

For more information or to book please call
+44 (0) 20 7563 9587 or email
reservations@thewallacerestaurant.com

DATE

Wednesday 14th February 2024

TIME

7:00pm Guests arrival

7:00pm – 7:45pm Champagne & canapé reception

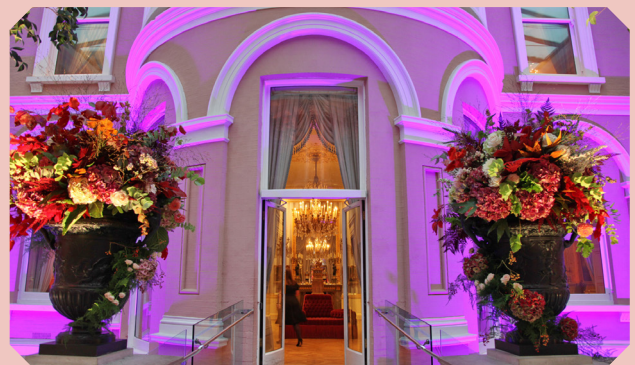
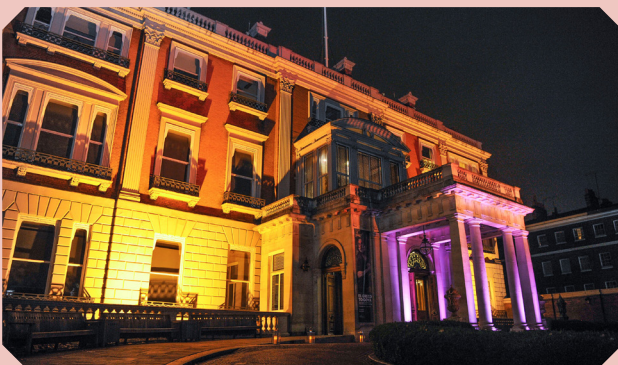
8:00pm Dinner service commences

Jazz ensemble will be enjoyed throughout the evening with 3 x 45-minute sets

PRICE

£195 per person

The price is inclusive of VAT at 20%. Bookings cancelled after the 7th of February 2024 are subject to a full non-refundable pre-payment. Please note that a vegetarian menu can be provided upon request, and we are happy to accommodate dietary requirements. Kindly advise us of any such needs at the time of booking.





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CHAMPAGNE & CANAPÉ RECEPTION

Goat's cheese lollipop with pistachio & rose petals

Cornish crab, carrot & ginger gel, fresh dill

Rosemary marinated lamb on parmesan shortbread
with burnt black olive crumb

Champagne - Jean-Paul Deville Carte Noir Brut

AMUSE BOUCHE

Spicy kale & celeriac gazpacho with orange & white truffle oil

FIRST COURSE

Lobster salad, green salsa emulsion,
Exmoor caviar, lemon & pink peppercorn jelly

MAIN COURSE

Venison loin, pied de mouton mushroom, Ivoire white chocolate &
parsnip mousse, kalette sprouts, Bordeaux reduction

PRE DESSERT

Passion fruit & yuzu caviar 'bon bon', florentine & Champagne gelée

DESSERT

24ct gold dusted blood orange & Bolivian
dark chocolate mousse, toasted hazelnut & salted caramel

COFFEE & PETITS FOURS

