

Bistro Sunday lunch



Seasonal soup of the day V

homemade using seasonal vegetables

A gateau of prawns

Layers of sliced tomatoes and plump prawns topped with brandied mayonnaise served with brown bread & butter

Pearls of seasonal melon V

Ice chilled pearls of honeydew melon surrounded by strawberries, topped with fruit sorbet

Duck & orange paté

home made creamy & rich, served with toast & orange marmalade



From the Chefs' carvery

Roast topside of Wessex beef OR Joint of the Day

with Yorkshire pudding & pan gravy OR with traditional accompaniments

both roasts served with seasonal vegetables and potatoes

Order the following dishes from your server

Grilled salmon fillet

served on a butternut squash risotto with toasted cherry tomatoes & basil pesto

Asparagus pasta V

ribbons of tagliatelle in a green pesto, finished with fresh asparagus tips & sugar snap peas

Heights salad

shredded romaine lettuce, Caesar dressing, bacon bits & croutons, topped with grilled chicken



Upside down apple tart

cinnamon flavoured apples in a crisp buttery pastry with a caramel sauce

Dorset cream tea cheesecake

Our own take on a classic - delicious

Portland Mess

crushed meringue with fresh summer berries & Dorset double cream

Dorset cheeseboard

Ashley Chase Coastal Cheddar, Dorset Blue Vinny & Goldilocks cheese, with biscuits & homemade fruit chutney

available served as an additional course £5.00



Freshly brewed coffee or local Clipper tea

& chocolate mint

*Starter course
£5.00
Main course
£10.95
Dessert £5.00
Coffee £2.10
Children's
menu available*



T01305 821361 www.heightshotel.com