

The Heights

Isle of Portland Hotel



VALENTINES DINNER MENU

Available 11th & 14th February 2017

DORSET CREAMY PURPLE CAULIFLOWER SOUP

A delicious thick homemade soup served with a Dorset blue vinny filo parcel

HAND PICKED LYME BAY SCALLOPS

Pan seared locally picked scallops with melt in your mouth black pudding, garden pea puree with a teriyaki glaze

CHAMPAGNE CHICKEN LIVER PATE

Homemade chicken liver pate steamed with champagne, hand carved on to leaves accompanied by apricot chutney & toasted brioche

PORTLAND CRAB TARTLET

A pastry case bursting with freshly picked Portland crab on wilted spinach coated with a mustard cream, sat with citrus dotted salad leaves

CHARGRILLED MELON KEBABS

A trio of melon kebabs chargrilled sat with freshly picked mint & yogurt



WESSEX FARM TO THE DORSET SEA BED

Wessex trio of fillet steak sat with a chorizo & thyme roasted potato cake with a live oyster complemented with a fish sauce

DORSET CIDER BRAISED BELLY OF PORK

A locally sourced belly of pork braised in Dorset cider sat on caramelised roasted potatoes with red cabbage, toffee apples & a deep calvados jus

DEVON CREEDY RICOTTA & PLUM CHICKEN

A local chicken breast teeming with ricotta & plum wrapped in panko bread crumbs sat on sweet potato mash coated with a wild mushroom red wine jus capped with crispy pancetta

PIRI PIRI FISH & CHIPS

A generous fillet of cod battered in our own piri piri batter deep fried with homemade pont neuf chips & spicy peas accompanied by dipping sauces & a lemon twist

WILD MUSHROOM, GOATS CHEESE & TARRAGON STRUDEL

A pastry parcel bursting with a variety of flavours with a Madeira jus & sautéed potatoes



SPICED RED WINE CHEESECAKE

A homemade red wine cheesecake with mulled spices with Dorset clotted cream & homemade vanilla bean ice cream

SWEET LEMON & LIME SOUFFLE

Our own lemon Milanese soufflé served chilled with St Clements confiture & citrus ice cream

CHOCOLATE ORIO SHORTBREAD

Homemade chocolate orio shortbread biscuits jam-packed with Dorset clotted cream, fresh Raspberries crowned with cookie dough ice cream

STRAWBERRY & MARSH MALLOW FONDUE

Skewers of marsh mallows & strawberries coated in sugar then roasted with hot chocolate dipping sauces

DORSET CHEESEBOARD

A selection of local cheeses served with Portland pickle, fruit, celery & crackers



FRESHLY BREWED COFFEE

With cream & mints



£30 per person, includes entertainment on the 11th February

Solo Saxophonist playing smooth romantic sounds

BOOK YOUR TABLE NOW—LIMITED SPACE



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