



VALENTINES DINNER MENU

Served 10th & 14th February 2018

CREAMY CHANTERELLE & MERLOT SOUP

A lovely thick soup blended chanterelle mushrooms & Sherry, drizzled with Dorset cream, capped with heart shaped croutes

QUINOA CAKE WITH SMOKED TROUT

A homemade mini quinoa cake topped with a smoked trout fillet, horseradish cream & edible flowers

LOCAL GAME & DATE TERRINE

A homemade terrine using locally soured game meat, studded with dried dates, wrapped in pancetta, carved onto brioche with our own prosecco & apricot jam

CANDIED BEETROOT & GOATS CHEESE TART

A pastry tart filled with a rainbow of candied beetroots, capped with Goats cheese, with beetroot pearls & baby watercress



FROM THE LOCAL FARMS TO THE FLEET

A trio of Wessex fillet beef steak on a croute with caramelised onions, Lyme bay scallops & freshly caught oysters with a Champagne butter cream sauce & crispy bacon lardons

PARMA WRAPPED MONKFISH PAELLA

A baby monkfish tail wrapped in Parma ham, oven roasted then served on a seafood & chorizo paella crowned with a chargrilled lemon & tiger prawn skewer

ROSEMARY & RED WINE BRAISED BELLY OF PORK

Using locally soured pork belly braised in red wine & Rosemary, carved on to diced caramelized Thyme potatoes with a deep Port jus

SWEET CHERRY GLAZED CHICKEN & BRIE

A supreme of chicken filled with West country brie & cherries, sat on a sweet potato cake coated in a lightly spiced cherry cream sauce, dusted with pecan shavings

LENTIL & CASHEW NUT CAKE V

A homemade lentil & cashew nut roast carved onto sautéed potatoes with a tomato & sage fondue

All main course served with freshly steamed vegetables



BAILEYS TIRAMISU

A homemade tiramisu with a Valentines twist, sponge fingers dipped in Baileys with mascarpone & chocolate topping & a quenelle of Dorset clotted cream

RHUBARB, CHOCOLATE & HAZELNUT CRUMBLE

New seasons rhubarb with dark chocolate baked under a hazelnut crumble topping, sat with a vanilla bean custard

LEMON & LIME MERINGUE TORTE

A homemade lemon & lime torte with a crispy meringue top sat with homemade almond & lemon dipping biscuits with piped Dorset cream

STRAWBERRY & MARSHMALLOW SKEWERS

Dusted with sugar then chargrilled served with chocolate & toffee dipping sauces

DORSET CHEESE BOARD

A selection of local cheeses with celery, grapes, wafers & fruit chutney



FRESHLY BREWED TEA OR COFFEE

With cream & chocolate mint

Romantic menu served on Wednesday 14th February & Saturday *10th February

*Romantic saxophone sounds on the 10th in the bistro.

Book early tables limited.

Dinner for 2 £60.00

♥ STAY OVERNIGHT ♥ ROMANTIC PACKAGES

Classic room, breakfast & dinner for 2 persons for 1 night £200

2 nights £320 ♥ *special offer for 2 nights dinner, room & breakfast for 2 persons.*

Deluxe room, breakfast & dinner for 2 persons for 1 night £230

2 nights £380 ♥ *special offer for 2 nights dinner, room & breakfast for 2 persons.*

Romantic extras for you!

Flowers from £30, Prosecco £20
Champagne £50, Chocolates £15,
Teddy Bear £18

ORDER WHEN YOU BOOK YOUR ROOM OR TABLE



ROMANTIC AFTERNOON TEA FOR 2

Show you care... book a table for a Heights Afternoon Tea

Sandwiches, homemade scones with preserve & clotted cream, dainty cakes & tea or coffee for 2 persons £32.00.

Sparkling Afternoon tea with Prosecco £42.00 per couple
Served daily from 2.30pm.

Or buy an Afternoon Tea gift voucher valid for 12 months

To book call the Hotel **01305 821361**
or e mail your request to bookings@heightshotel.com