

VALENTINE MENU 2019

ROASTED CANDIED BEETROOT SOUP V

A delicious variety of beetroots to form a stunning colourful rich soup topped with vegetable crisps

SEARED LYME BAY SCALLOPS WITH BALSAMIC STRAWBERRIES

Seared scallops wrapped in pancetta served with balsamic glazed strawberries & baby watercress

PORTLAND CRAB & LOBSTER SCOTCH EGG

A twist on a Scotch egg using a local crab & lobster mousseline, sat on a leaf salad with crispy black pudding & sweet chilli glaze

SHREDDED BARBEQUE DUCK WITH LITTLE GEM BOATS

A confit of roasted duck legs with barbeque sauce sat on little gem lettuce boats, topped with sesame seeds

GRILLED WATERMELON, HALLOUMI & CUCUMBER V

On skewers lightly grilled served with tamarind sauce



WESSEX FARM TO THE DORSET SEA BED

Wessex trio of fillet steak sat on a croute with chicken liver pate accompanied with a live oyster complemented with a fish sauce

RACK OF PORTLAND HONEY GLAZED LAMB

Lamb cutlets glazed with Portland honey & crushed pistachio sat on grilled vegetables & potatoes with a port wine jus

DORSET CIDER ROASTED BELLY PORK WITH CRAB APPLE JELLY

Braised belly of pork sat on caramelised potatoes with homemade crab apple jelly & a creamy carrot sauce

ROULADES OF PLAICE WITH PORTLAND LOBSTER MOUSSE

Fillets of local plaice filled with Portland lobster mousse, sat with a smoked salmon potato cake, surrounded by a thermidor sauce

LUXURY TRUFFLE MAC & CHEESE V

Made with white wine & truffle oil, topped with a sage & thyme bread crumb served with mini bread sticks



BAILEYS COOKIES & CREAM PARFAIT

Crushed cookies, Baileys parfait & Dorset whipped cream

CHOCOLATE BROWNIES WITH FRESH BERRIES

A chocolate covered berry brownie smothered in salted caramel served with marshmallow skewers

PINK CHAMPAGNE CHEESECAKE

Crushed biscuit base topped with a creamy soft cheese & Champagne filling, with Dorset clotted cream & a sparkling sorbet

WARM SWEET DIPPING DOUGHNUTS

Homemade mini dipping doughnuts served with banoffee ice cream & chocolate dipping pots

DORSET CHEESEBOARD

A selection of local cheeses with fruit, crackers & a glass of mead to finish



FRESHLY BREWED COFFEE

With cream & mints

Romantic menu served on Thursday 14th February & Saturday *16th February
*Romantic saxophone sounds on the 16th 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