



HUNDITH HILL HOTEL

Valentines Dinner Menu 2022

Soup

Freshly prepared minestrone with crisp crouton

Lovers Sharing Platter For Two

A selection of Cumbrian cured meats served with sun blushed tomatoes and olives accompanied with hot baked Camembert with rosemary and garlic

Mussels

Fresh mussels cooked in a white wine and parsley cream sauce served with crusty bread

Melon

Honeydew melon with soft fresh fruits set in a blueberry vodka jelly served with champagne sorbet

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Beef

Lakeland fillet of beef with café de Paris butter served with hand cut chunky chips

Chicken De Volaille

Fresh breaded chicken supreme with a layer of cumbrian ham and filled with cheese and garlic

Duck

Barbary duck breast cooked pink served with pine roasted vegetables and a Cointreau reduction

Arancini

Arborio rice balls stuffed with mozzarella, basil and sun blushed tomatoes served with roasted Mediterranean vegetables and Neapolitan tomato sauce

Fisherman's Crumble

Fillets of salmon, hake, haddock, and plaice with prawns cooked in a white wine and leek sauce, oven baked with sun blushed tomato, pesto lemon and parmesan herb crust

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Sable

A joining of shortcake hearts filled with fresh strawberries and cream and a strawberry coulis

Cheesecake

Passion fruit and white chocolate set on a digestive biscuit base

Crumble

Melba peach crumble served with Malibu crème anglaise

Chocolate

A duo of chocolate mousse with vanilla panna cotta

Cheese board to share

*Extra mature cheddar, Lancashire blue and Eden brie smoky
Served with grapes celery and a Westmorland chutney*

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*Coffee & Homemade Treats*

