



LORTON VALE

HUNDITH HILL HOTEL

Valentines Dinner Menu 2023

Soup

Freshly prepared cream of mushroom with truffle oil

Beef Carpaccio

Thinly sliced seared fillet of beef with rocket leaves, parmesan olive oil and blue cheese dressing

Melon and Pineapple

Fanned melon with pineapple chunks and passion fruit and pineapple sorbet

Chicken Livers

Pan fried with redcurrant and port reduction with a puff pastry top

Brie Wedge

Panko breaded and deep fried served with salad leaves and Cumberland sauce

Scallops

Pan fried with beurre blanc sauce

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Lamb

Slow cooked shoulder of lamb with rosemary pan jus and champ mash

Duck

Crispy duck breast with Cointreau and orange sauce and boulangère potatoes

Beef Cheek

Braised in beer shallots and mushrooms dauphinoise potatoes

Chicken

Breaded and pan fried with gnocchi, smoked applewood and pancetta sauce

Salmon

With crab and white wine sauce, mussels and crushed herb new potatoes

Blue Cheese and Spinach Souffle

With cheddar cheese and parmesan sauce and parmentier potatoes

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Crème Brulee

With shortbread biscuit and soft fruits

Chocolate Cake

Molten lava with vanilla ice cream

Cheesecake

Blueberry and gin cream cheese set on a biscuit base

Cheeseboard

*Blue cheese, Lancashire and brie with Westmorland chutney,
grapes, celery and biscuits*

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Coffee & Homemade Treats

£37.50 per person

*Please note the molten lava chocolate cake is cooked to order and takes around 25 minutes, please
order your dessert with your main course.*

