



LORTON VALE

HUNDITH HILL HOTEL

Valentines Menu 2025

Soup

*Freshly prepared cream of mushroom
and asparagus*

Scallops

*Oven baked scallops in a cheddar cheese and chive
sauce with a herb crumb*

Pate

*Smooth chicken liver pate with melba toast
and a red currant sauce*

Melon

*Fanned honeydew melon with soft fruits and
homemade sorbet*

Sharing board for two

Cheese fondue and cured meats

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### **Beef**

*Medallions of beef fillet with truffled mashed potato served with a  
wild mushrooms shallot and smoky bacon sauce*

### **Trio of pork**

*Slow cooked pork belly with panko coated tenderloin and  
homemade black pudding  
garlic fondant potatoes and creamed leeks*

### **Chicken**

*Breast of chicken with brie wrapped in bacon served with  
sage and onion crushed potatoes seasoned vegetables and madeira sauce*

### **Ravioli**

*Open Ravioli with artichoke and confit garlic  
with crisp parmesan*

### **Assiette Of Seafood**

*Assiette of seafood served with new potatoes and  
a king prawn sauce*

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Profiteroles

*Homemade profiteroles with Lakeland cream
and chocolate sauce*

Chocolate pudding

*Hot chocolate fondant pudding served with vanilla ice cream
and poached apricots*

Panna Cotta

*Vanilla panna cotta served with macerated strawberries
and a strawberry prosecco coulis*

Cheese & Biscuits

*A selection of Cumbrian cheeses served with celery
grapes and chutney*

