



HENLLE HEIGHTS



VALENTINES DAY MENU



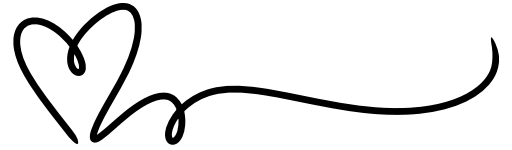
HENLLE HALL



2 COURSES £25.00

3 COURSES £30.00

STARTERS



MUSHROOMS (VEA)

CREAMY OYSTER MUSHROOMS WITH A HINT OF TARRAGON SERVED OVER A GARLIC BAKED MUFFIN

SEAFOOD COCKTAIL (GF)

SMOKED SALMON & PINK SHRIMP COCKTAIL, MIXED LEAVES, THOUSAND ISLAND DRESSING

PATE

CHICKEN & DUCK PATE, THIN CIABATTA TOAST, ROCKET & AGED BALSAMIC

MAINS

SURF & TURF

8OZ SIRLOIN STEAK TOPPED WITH TEMPURA BATTERED KING PRAWNS, MUSHROOM, TOMATO, ONION RINGS, MIXED LEAVES & DUCK FAT THICK CUT STEAK CHIPS

BEETROOT LATTICE (VE)

BEETROOT, ONION & MINCED SOYA WRAPPED IN PUFF PASTRY, ROSEMARY ROASTED NEW POTATOES, TENDER STEM BROCCOLI, SWEET POTATO PUREE

KING PRAWN LINGUINE

KING PRAWNS IN A CREAMY GARLIC & HERB SAUCE TOSSED WITH LINGUINE PASTA AND GARLIC BREAD

DESSERTS

CHOCOLATE TORTE (GF)

DEEP AND VERY RICH CHOCOLATE TORTE WITH CHOCOLATE ICE CREAM & CHOCOLATE SAUCE

CHEESE BOARD

A SELECTION OF LOCAL CHEESES WITH BISCUITS, CHUTNEY & GRAPES

DRUNKEN STRAWBERRIES (VE)

FRESH SWEETENED STRAWBERRIES MARINATED IN DISARONNO WITH CHAMPAGNE SORBET

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE SPEAK TO A MEMBER OF STAFF PRIOR TO ORDERING.
(V) VEGETARIAN. (VE) VEGAN. (GF) GLUTEN FREE. (GFA) GLUTEN FREE AVAILABLE. (VEA) VEGAN AVAILABLE