



# Heather Glen

COUNTRY HOUSE & HOTEL

## Valentine's Day Menu 2025

### Three Courses £38.00

#### To Start

##### **Cream of Vegetable Soup**

Served with a warm crusty roll

##### **Crispy Breaded Brie**

With port, orange and redcurrant sauce

##### **Garlic King Prawns**

Cooked in a basil and sun blush tomato oil. Served with dipping bread

##### **Twice Baked Cheese Soufflé**

Served with homemade chutney and brown bread

##### **Italian Meatballs**

Served in a tomato sauce with cheesy garlic bread

##### **Smoked Salmon and Prawn Salad**

Dressed with marie rose sauce and served with brown bread

#### Main Course

##### **Slow Roast Mini Lamb Joint**

Served with redcurrant and mint dressing

##### **Roast Duckling**

Half a roast duckling served with cranberry stuffing and roast gravy

##### **Sautéed Pork Fillet**

Cooked in a apricot, ginger and spring onion sauce

##### **Medallions of Beef (£5.00 supplement charge)**

Prime cut fillet steak, cooked to your liking served with a rich port and mushroom sauce

##### **Fresh Sea Bass Fillets**

Pan fried top with prawns and roast garlic, lemon parsley butter

##### **Fillet of Chicken**

Tender fillet in a cheddar and leek cream sauce

##### **Beef or Vegetable Lasagne**

Served with salad, garlic bread and chips

#### Dessert

##### **Chocolate and Orange Roulade**

Served with ice cream and drizzled with chocolate sauce

##### **Red Berry Eton Mess**

Smashed meringue mixed with orange liquor, cream and fresh berries

##### **Sticky Toffee Pudding**

Famous Local Dish served with ice cream

##### **White Chocolate Cheesecake**

Served with raspberry coulis

##### **Cheese and Biscuits**

A selection of cheddar, stilton and brie cheeses served with savoury biscuits and touch of fruit

**Food allergies and intolerances** Before ordering please speak to our staff about your requirements