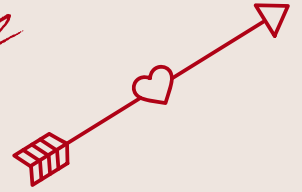


HARBOUR HEIGHTS HOTEL

Valentine's Day



STARTER

Mojito Cured Salmon

A fresh, zesty start with lime, mint, cucumber, and snow pea shoots

Pan Roasted Wood Pigeon

Apple gel, roasted hazelnuts, and dark chocolate jus,

Buttermilk Tempura Lobster

Crispy, tempura-fried lobster with confit garlic sour cream, house slaw, Korean ketchup for a crunchy and tangy contrast

Baked Book & Bucket Shakespeare Brie

Poached pears in orange, rocket pesto, and red chicory and sourdough

SORBET COURSE

Raspberry & Pink Gin Sorbet

A refreshing, fruity sorbet with a hint of pink gin for a vibrant flavor

MAIN COURSE

Pan Roasted Spiced Duck Breast

Tender duck breast served with confit duck & orange samosa, Jerusalem artichoke puree, roasted root vegetables, and cherry & foie gras jus

Marinated King Prawns & Monkfish Tail Bouillabaisse

Baby fennel, charred baby leeks, saffron aioli, and sea herbs

28 Day Mature Brangore Beef Rib on the Bone

Triple-cooked chips, baby watercress, and a wild mushroom tartelette with confit plum tomato and béarnaise sauce

Beetroot & Lime Risotto

Salt-baked baby beets, red vein sorrel, lime caviar, manchego shavings and winter vegetables crisps

DESSERT

Dark Chocolate Fondue

A decadent dessert with toasted coconut marshmallows and winter berry brochettes for dipping.

Passion Fruit & Lime Curd Tart

A tangy exotic fruit salsa and mango puree.

French Cheese Board

A selection of fine cheeses with crisp celery, grapes, quince jelly, apple & cider chutney, and Fudge's biscuits.

Selection of Ice Creams & Sorbets

£70pp

