



DUNSILLY
HOTEL

VALENTINE'S MENU

3 course dinner | £75 per couple
Includes glass of prosecco per person

STARTERS

ROAST RED PEPPER & TOMATO SOUP

Served with Guinness wheaten bread

SALT & CHILLI SQUID

Lemon & dill cream, chilli jam

GOATS CHEESE BRUSCHETTA

Whipped cream cheese, slasa verde, balsamic glaze

MAINS

PAN SEARED HAKE

Sauteed new potatoes, chorizo & dill sauce, seafood popcorn,
tender stem broccoli, sugar snap peas

FEATHER BLADE BOURGUIGNON

Burnt parsnip puree, rainbow carrots, champ

PAN SEARED PORK MEDALLIONS

Whole grain mustard mash, braised red cabbage, blackberry jus
WILD MUSHROOM, LEEK & SMOKED CHEDDAR RISOTTO(V)
(add chicken £5)

DESSERTS

LEMON POSSET

Shortbread, berry compote. Raspberry & mint sorbet

SALTED CARAMEL BROWNIE

Toffee sauce. Chocolate sauce, vanilla ice cream

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Eton mess, berry compote

VANILLA BEAN PANNA COTTA

Sharp berry compote

