



HETLAND HALL
HOTEL

VALENTINE'S MENU • 3 COURSE £22.95

HEARTY TOMATO & BASIL SOUP

crusty roll

FILLED WITH LOVE STUFFED MUSHROOM

field mushroom filled with red pepper, cous-cous crumble with balsamic glaze

SMOOTH CHICKEN LIVER PATE

red onion chutney, mixed leaf & oatcakes

SMOKED SALMON & PRAWN SWISS ROLL

lemon dill cream



WRAPPED UP IN LOVE CHICKEN BREAST

filled with asparagus puree wrapped in parma ham,
clapshot & a chive cream sauce

CHARGRILLED BEEF MEDALLIONS

fondant potato, sautéed greens & red wine jus

CRUSH OF POACHED HADDOCK FILLET

garlic and chive cream, potatoes and vegetables

GOATS CHEESE & RED ONION TART

new potatoes, side salad



DUO OF CHOCOLATE BROWNIE

chocolate mousse & chantilly cream

PASSION FRUIT CHEESECAKE

fruit coulis & fresh berries

RED BERRY CRÈME BRULEE

chantilly cream with shortbread rounds

VALENTINE SHARER

chocolate brownie, chocolate mousse, passion fruit cheesecake & red berries

