

The **Orwell Hotel** *Restaurant & Banqueting*

Valentine's Day Menu

A complimentary glass of bubbles on arrival

Starters

Roasted Valencia tomato & fennel soup, basil pearls £6

Crispy calamari rings, sweet chilli & sesame, tart lime dressing £7

Charred cured salmon, minted pea cream, lightly pickled vegetables £7

Seared scallops, pork belly, spiced apple puree & clarified honey £10

Goats cheese & tomato bruschetta red pepper pesto £6

Salmon & chive fishcake, spicy lemon mayonnaise £5

Wood pigeon two ways, fresh cherries & chocolate infused jus £7

Mains

Chargrilled loin of yellowfin tuna, butternut squash puree, buttered wild mushroom, broad beans, quinoa & parsnip crisps £18

28 day aged Hereford fillet steak, cherry tomatoes, garlic wild mushrooms & triple cooked chips £29
Add peppercorn sauce for £2

Black Angus Chateaubriand to share, cherry tomatoes, garlic wild mushrooms & triple cooked chips, peppercorn sauce £60

Potato gnocchi, cherry tomatoes, ruby chard, roasted butternut squash & pesto £12

Slow cooked beef blade, creamed potato, braised red cabbage, shiraz jus £15

Butterflied salmon supreme, crushed potatoes, petite pois, horseradish cream £14

Shredded duck leg, jasmine rice, stir-fry vegetables, crispy egg £14

Roasted beetroot & dill risotto, goats cheese & rocket £12

Non-alcoholic arrival drink is available upon request. All products are subject to availability. Free dessert for two persons to share is subject to two or more customers purchasing both a Starter and a Main Course (Chateaubriand is deemed a main course for two persons). Service is not included in your bill.

If you have any specific dietary requirements please speak with a member of staff. Please note all products are prepared in an environment where nuts are used and may contain traces of nuts

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Dessert for one

Dark & white chocolate marquise, decadent chocolate sauce £6

Baileys crème brulee, homemade buttery shortbread £7

Apple & dark berry crumble, vanilla custard £6

Strawberry & white chocolate cheesecake, macerated strawberries £7

Iced black berry parfait, Cornish clotted cream £6

Luxury ice cream or fruit sorbet selection £6

Dessert for two

(on us when you both enjoy two courses)

Liquid chocolate puddle pudding, double chocolate ice-cream & hot chocolate sauce

Cinnamon, apple & brandy crumble luxury ice-cream, vanilla crème anglais

Farmhouse cheeses, chutney, biscuits, celery, apple & grapes

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