



H A S T I N G S H O T E L

Bannatyne

Valentines Menu - £45 Per Person

Includes a glass of champagne on arrival and tea or coffee with petit fours to finish

To Start

Cream of leek and potato soup, crispy leek garnish (V, GF)

Heritage tomato and avocado tian, toasted sunflower seeds
and crisp petite salad (Ve, GF, DF)

Tempura prawns served with spring onion, red chilli and soy sauce (DF)

Chicken and ham terrine, pickled girolles, tarragon mayonnaise
and honey mustard dressing (GF*, DF)

Sorbet

Pink champagne sorbet

Main Courses

Beef wellington, buttered new potatoes, baby vegetables and horseradish jus

Rosemary rump of lamb, dauphinoise potatoes, garlic whipped carrot purée
and minted red wine jus (GF)

Fillet of salmon, parsley infused potato purée, roasted cherry tomatoes
and hollandaise sauce (GF, DF*)

Roast butternut squash and wild mushroom pithivier,
light tomato and basil sauce (Ve, DF)

Side Orders - £4.00

(Ve, GF*, DF*)

Chunky Chips
New potatoes
Sautéed spinach
Maple glazed carrots
Seasonal vegetables

French fries
Stir fried sprouting broccoli
Mixed salad
Onion rings
Potato purée

Desserts

Raspberry and apricot glazed tart with chantilly cream

Apple and winter berry crumble with warm crème anglaise

Dark chocolate fondant with honeycomb ice cream

Selection of ice cream (GF) or sorbet (GF, DF)

Selection of local English cheeses with traditional accompaniments (GF*)
(£4 supplement)

Specific allergen information is held centrally on all our menu products and can be provided on request from our trained staff
(A 12.5% discretionary service charge will be added to your bill)