

# Valentines Menu

## STARTERS

### Tomato, Roasted Red Pepper Soup (ve, gfo, dfo)

basil oil croutons, artisan bread roll

### Chicken Sundried Tomato Terrine (dfo, gfo)

pickled red onion, caprese salad, crostin

### Seared Scallops (dfo, gf)

pea puree, citrus beurre blanc

### Savory Sharing Platter

baked camembert with garlic and rosemary, marinated olives, hummus, classic italian bruschetta

## REFRESH

### Raspberry Sorbet with Fizz

## MAINS

### Marinated Chargrilled Ribeye (gf, dfo)

triple cooked chips, grilled asparagus, onion velouté, peppercorn sauce

### Roast Chicken Supreme (gf, df)

creamy mash potato, honey roasted carrots, parsnips, celeriac puree, rosemary gravy

### Pan Fried Lemon and Herb Salmon

sauté new potatoes, samphire, tomato, caper salsa

### Beetroot Falafel Salad (df)

roasted carrots, zucchini, pomegranate, lemon, honey dressing

## DESSERTS

### Sweet Sharing Platter

chocolate dipped strawberries,  
selection of mini cakes, macaroons

### Raspberry and Lemon Posset

### Vanilla Cheesecake

fruit coulis, chantilly cream

### Dorset Cheese Selection

blue vinney, smoked apple wood,  
coastal cheddar with Collingwood chutney,  
grapes, celery, crackers

**£42.50 per person**

gf - gluten free | gfo - gluten free option

dfo - dairy free option | v - vegetarian | ve - vegan

vo - vegan option | veo - vegetarian option

If you have any allergies or special dietary requirements,  
please notify your server.

## COCKTAILS £11 each

### Strawberry Kisses

*fresh, fruity, smooth*

gin, strawberry puree, lemon juice,  
egg white

### Heartbreaker

*bold, bittersweet, smooth*

whiskey, campari, sweet vermouth

## MOCKTAILS £6 each

### Blushing Blossom

*light, refreshing, creamy  
with a vibrant berry finish*

0% gin, strawberry puree,  
lemon juice, egg white

### Scarlet Kiss

*herbal, dry, gently bitter*

0% gin, tonic, lemon juice,  
bitters, grenadine



HOTEL  
COLLINGWOOD