



# hornsby mill

## Valentines menu

Thursday 14<sup>th</sup> February 6.30-9pm £40 per person

*Gluten free & vegan alternatives available on request @ booking*

Glass of sparkling wine on arrival

### Starters

Pan seared scallops  
with minted pea puree & chorizo

King prawns  
with a lemon & ginger butter served on a bed of rocket

Shredded duck crostini  
with blood orange slices & Kirsch soaked cherries

Garlic & rosemary baked Camembert  
served with warm olive bread & a balsamic glaze

### Mains

Chicken ballotine  
stuffed with spinach, sundried tomatoes & roasted peppers  
with a creamy Stilton sauce

80z Sirloin steak  
Served with chunky chips, onion rings, tomato  
and a creamy brandy & mushroom sauce

Pan fried sea-bass  
with a dill butter, on a bed of prawn risotto  
savoy cabbage & bacon lardons

Roasted butternut squash  
With lentils & sesame seeds  
served with a tomato & basil sauce

### Desserts

White chocolate & raspberry cheesecake  
with fresh raspberries, double cream & chocolate buttons

Salted caramel tart  
With homemade vanilla ice-cream & popcorn

Mocha chocolate mousse cup with an orange sorbet

Cheeseboard