



# THE TERRACE RESTAURANT

## VALENTINE'S 2020 MENU

### SHARER STARTER

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ARANCINI BALLS

SCALLOP WRAPPED IN PANCETTA

HALLOUMI CHIPS SERVED WITH MARINATED TOMATO

HOISIN DUCK SERVED WITH GEM LETTUCE IN A CRISPY PANCAKE

CRAB WITH WELSH RAREBIT WITH TOASTED CRUMPET

### MAINS

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ROAST SUPREME OF CHICKEN

Crispy Skin and Confit Leg, Dauphinoise potatoes, braised red cabbage and merlot sauce

PAN FRIED FILLET OF HAKE

Bombay potatoes, spinach, crispy onions and coriander oil

PORTOBELLO, CELERIAC AND PEARL BARLEY STEW

Maris piper mash and parsnip crisps

### SHARER DESSERT

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HOT CHOCOLATE FONDANT WITH PISTACHIO ICE CREAM

or

BAKED VANILLA CHEESECAKE WITH RASPBERRY RIPPLE ICE CREAM

both served with a marinated strawberry and raspberry salad

*Please ask our team if you require information regarding allergens, intolerances or special dietary requirements. We use free-range eggs, Red Tractor accredited chicken and fish from sustainable sources. Wherever possible, we use British meat and locally sourced produce.*



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