



GUESTLING HALL HOTEL

AT GUESTLING HALL, RYE ROAD, TN35 4LP

VALENTINES MENU

SATURDAY, FEBUARY 14TH 2026

APPETIZERS

PAN-FRIED KING PRAWNS

Succulent king prawns gently pan-fried in garlic butter, kissed with citrus and herbs a flirtatious first bite to awaken the senses.

GARLIC MUSHROOMS

Tender mushrooms sautéed in fragrant garlic and cream, rich and earthy.

BAKED CAMEMBERT

Warm, gooey Camembert baked until irresistibly soft, infused with garlic and rosemary.

SEARSED PORK BELLY

Crispy-seared pork belly with a golden crackle, balanced by sweet and savoury notes.

MAIN COURSE

8 OZ STEAK WITH ONION RINGS & CHIPS

A perfectly grilled 8oz steak, juicy and full of flavour, served with crisp onion rings and golden chips.

CLASSIC CARBONARA

Silky pasta coated in a creamy garlic and cheese sauce, finished with smoked bacon

PAN FRIED SEA BASS

Delicately pan-fried sea bass with crisp skin and tender flesh, served with sweet and savoury accompaniments

PEA AND LEMON RISOTTO

Creamy risotto infused with fresh lemon & peas and parmesan, light yet luxurious.

Allergen information: if you have any allergens or requirements please email us or telephone us at stay@guestlingal.co.uk or 01424-14664



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DESSERTS

WARM CHOCOLATE BROWNIE

A rich, warm chocolate brownie with a molten centre, deeply indulgent and irresistibly comforting.

APPLE AND RHUBARB CRUMBLE

Tender apples and tangy rhubarb baked beneath a golden, buttery crumble, a nostalgic classic with a sweet-tart kiss.

CHOCOLATE CHEESECAKE

Silky chocolate cheesecake with a smooth, velvety finish, decadent yet delicate.

BAILEYS CREME BRULEE

A luxuriously smooth Baileys-infused custard topped with a crisp caramelised sugar crust, cracked open for a moment of pure indulgence.

COMPLEMENTRY

BROOMHAM HALL ESTATE WINES.

Sparkling white wine of England, 12%, 750ml bottle

Celebrate love with our specially curated three-course dinner for two. Begin your evening by choosing one appetizer each, followed by one main course, and finish with a shared moment of indulgence from our dessert selection.

Your experience is perfectly complemented by a bottle of chilled sparkling wine, included to toast the occasion and set the mood.

An evening designed for lingering conversations, indulgent flavours, and unforgettable moments all for £80 for 2 people.

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