



' Valentines night '



To Begin

Classic Minestrone soup, Orzo, Parmesan, Pesto (v)
Smoked Mackerel & horseradish mayonnaise salad
Chicken liver pate, toast points, red onion chutney
Slow cooked crispy hens egg, Black pudding crumble, Cauliflower puree
Oak smoked Salmon and cream cheese terrine, watercress,
Our own recipe Morecambe Bay shrimps on toasted brioche

Larger Dishes

Pan roasted Holker estate Sirloin steak
Caesar salad, Handcut chips, smoked garlic butter
Roasted Gressingham Duck
Truffled Celeriac & Potato puree, New season Broccoli
Winter Risotto of Butternut Squash, mushroom and spinach (v)
Salt Marsh Lamb shank
crushed baby potatoes, redcurrant and rosemary gravy
Spinach & Leek Tagliatelle, pesto, vegetarian parmesan, pine nuts (v)
Herb crusted Pollock, lemon & white wine reduction, mini broccoli florets

Something sweeter

Vanilla Crème Brule
Marinated Strawberries, Caramel Chocolate Mousse, Champagne Sorbet
Blood Orange posset with Blood orange jelly & granite
Tart Tartin with Mrs Dowsons real dairy Vanilla ice-cream
Whiskey & marmalade bread & butter pudding
Lancashire Cheese board, red onion chutney and homemade piccalilli

Artisan Coffee & Shortbread biscuit

3 courses and coffee - £29.00 per person