



Valentine's Weekend

Friday 14th & Saturday 15th February 2020

£50 per couple

Canapes at the table - Mini Prawn Cocktail, Tomato + Mozzarella Arancini, Parfait, Red Onion Tarts

Starters

Gin Cured Salmon - Smoked Salmon Mousse, Pickled Vegetables, Avocado, Sourdough Crisp

Chicken and Leek Terrine – Spiced Plum Chutney, Toasted Bloomer

Twice Baked Gruyere and Chive Souffle – Gruyere Bloom

Roast Butternut Squash Velouté – Sage and Squash Seed Granola

Mains

Roast Sirloin of Beef – Braised Cheek, Truffle Mash, Chestnut Mushroom Duxelle, Carrot, Spinach, Red Wine Jus

Roast Halibut Fillet – Caramelised Cauliflower, Lentil Dhal, Tomatoes, Harissa, Coriander

Supreme of Chicken – Potato and Pancetta Terrine, Roast Celeriac, Tenderstem Broccoli, Bread Sauce, Chicken Jus

Sweet Potato, Celeriac and Blue Cheese Pithivier – Spinach, Root Vegetable Casserole, Sage Beurre Noisette

Desserts

Assiette of Desserts to Share

Dark Chocolate and Baileys Marquise – Hazelnut Brittle, Salted Caramel Ice Cream

Vanilla Baked Cheesecake – Mango and Passionfruit Compote, Pineapple Sorbet

Lancashire Cheese selection and Biscuits

Petit Fours after dinner – Dipped Strawberries, Chocolate Truffles, Blood Orange pâté de fruits

We understand that children are growing people and are happy to provide the same excellent meals but with smaller portions on request.

Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you have any allergies or intolerances and are unsure about ingredients in our dishes. All our dishes are made from the freshest locally sourced ingredients. During busy times there may be a short delay. We only serve good

