Valentine's Menu

Prosecco on arrival

Warm Artisan breads & whipped butter

£79pp

STARTER

CARAMELISED FRENCH ONION SOUP (G)(CAN BE GLUTEN FREE)

Compte cheese gratin

SMOKED RIBBLE VALLEY GOATS CHEESE SOUFFLE (V)(G)

Semi-roast San Marzano tomato, marinated baby leek, toasted pine nut, Castelfranco

DUCK & PORT LIVER PARFAIT

Apple & date chutney, duck fat toasted sourdough

KILN HOT SMOKED SALMON

Ruby beetroot compote, pickled fennel, horseradish crème fraîche, thin toast

MAIN

GRIDDLED LAKELAND FILLET OF BEEF

Wild mushroom fricassee, whipped confit garlic potato, bone marrow sauce

SOFT HERB CRUSTED WILD HALIBUT

Crushed olive & parsley potato, chorizo, sweet pimento sauce, basil oil

CORN-FED CHICKEN BALLOTINE

Pancetta & pistachio mousseline, truffled celeriac purée, bacon crumb

LOIN OF CUMBRIAN VENISON

Salt baked beetroot, olive tapenade, fondant potato, cassis sauce.

LEEK & GOATS CHEESE SAUSAGE ROLL (V)(G)

Stir fry spinach leaves, peppered wild mushroom sauce, truffled fries

DESSERT

SELECTION OF LANCASHIRE CHEESE & BISCUITS (CAN BE GLUTEN FREE)

Grapes, chutney. (smoked applewood, Garstang blue, Mrs Kirkham's)

LOVE BASKET OF ICE CREAMS (CAN BE GLUTEN FREE) **(FOR 2 TO SHARE)**

Double chocolate & hazelnut, Strawberry, Pistachio

PROFITEROLES (G)

Crème legere, warm chocolate sauce, vanilla ice cream

LEMON BRÛLÉE TART (G)

Raspberries, blood orange sorbet