



MERCHANTS

1688



VALENTINES MENU 2018

GLASS OF SPARKLING ROSE ON ARRIVAL

STARTERS

RED LENTIL AND BUTTERNUT SQUASH SOUP,
TOPPED WITH A PESTO CROUTON. SERVED WITH CRUSTY BREAD AND HERB BUTTER

ANTIPASTI SHARING PLATTER FOR TWO,
ITALIAN SALAMI, BRESAOLA, PROSCIUTTO, SMOKED SALMON, OLIVE TAPENADE, SUN-DRIED TOMATO, OLIVE OIL AND BALSAMIC DIP, DRESSED MIXED LEAVES AND WARM SUN-DRIED TOMATO FOCACCIA.

CHICORY, LANCASHIRE BLUE CHEESE, RADISH AND WALNUT SALAD
SERVED WITH A CREAMY MUSTARD DRESSING.

SEARED SCALLOPS,
SERVED WITH A CHESTNUT VELOUTE, MAPLE SYRUP, APPLE AND PANCETTA.

MAINS

PAN-FRIED DUCK BREAST,
WITH SWEET POTATO PUREE, MANGE TOUT AND A FIG AND RED WINE REDUCTION

ROASTED CHICKEN BREAST,
STUFFED WITH GARSTANG BLUE CHEESE AND SPRING ONIONS. SERVED ON A BED OF SAUTÉED POTATOES WITH GREEN BEANS AND A WHITE WINE AND CREAM SAUCE.

SMOKED APPLEWOOD, CHERRY TOMATO AND ASPARAGUS RISOTTO
FINISHED WITH WATERCRESS AND PARMESAN SHAVINGS.

PAN-FRIED SEA BASS FILLET,
SERVED ON A THAI INFUSED NOODLE BROTH.

SLOW BRAISED LAMB SHANK,
SERVED WITH FONDANT POTATOES, AUBERGINE PUREE, GLAZED BABY CARROTS, PORT AND MINT JUS.

DESSERTS

ASSIETTE OF DESSERTS FOR TWO TO SHARE,
CHOCOLATE, VANILLA AND PISTACHIO MOUSSE, STICKY TOFFEE PUDDING AND STRAWBERRY ETON MESS.

STRAWBERRY ETON MESS,
CHOCOLATE, VANILLA AND PISTACHIO MOUSSE.

2 COURSES £22

3 COURSES £28