



# Valentine's Day Menu

## Starters

### **Smoked salmon terrine**

with fresh water cress salad, lemon and dill oil and warm toasted brioche

### **Wild mushroom and thyme soup**

topped with crème fraiche, herb croutons and warm bread roll

### **Breaded melting brie**

served with homemade red onion chutney & toasted pine nuts and rocket salad

### **Antipasto sharing platter for 2**

Italian salami, smoked salmon, bresaola, olive tapenade, sun-dried tomatoes, olive oil & balsamic dip, dressed mixed leaves and fresh crusty bread

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### **Slow braised lamb shank**

Herb dauphinoise potatoes, braised baby leeks, rosemary & red currant jus

### **Herb crusted cod loin**

Creamed potatoes, sweet pea puree, Parma ham crisp and beurre blanc sauce

### **Pan-fried duck breast**

Spiced carrot puree, tender stem broccoli with a red wine and black cherry reduction

### **Roast chicken ballotine**

Wrapped in Parma ham stuffed with brie, basil & sun-dried tomatoes, with a thyme fondant potato and sautéed green beans & madeira sauce

### **Goats cheese and caramelized onion tart**

Served with watercress, rocket and walnut salad and a balsamic vinaigrette

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### **White chocolate and raspberry tart**

Raspberry sorbet, fresh raspberries and chocolate shard

### **Tangy Lemon posset**

Raspberry coulis, crushed meringue and almond shortbread biscuit

### **Assiette of desserts for 2**

White chocolate & raspberry tart, lemon posset & peanut butter and chocolate truffle

### **Locally sourced cheese & biscuits**

Tasty Lancashire, Garstang white & Garstang blue served with chutney, celery, grapes and savoury biscuits

2 Courses - £23

3 Courses - £29