

# VALENTINE'S DAY MENU

*Served 13<sup>th</sup> & 14<sup>th</sup> February 2026*

## TO START

### ROASTED RED PEPPER, TOMATO & BASIL SOUP

Topped with herb croutons and crème fraîche, served with Lancashire bloomer

### SEAFOOD TERRINE

King prawns, poached salmon, smoked trout, clams and queen scallops set in a lemon & dill consommé, served with lemon & chive mayonnaise and toasted brown bloomer

### SALT & PEPPER CHICKEN SPRING ROLLS

Sweet chilli & soy dipping sauce, with red pepper salsa

### DUO OF PORK

Grilled black pudding and slow braised pork cheek in a rich a sticky homemade BBQ sauce, served with a baby fondant potato, apple purée and apple crisps

### GARLIC MUSHROOMS

Sautéed button mushrooms in a white wine and garlic cream sauce served in a homemade chive and Lancashire cheese bread roll

## THE MAIN EVENT

### CHICKEN BALLOTINE

Chicken stuffed with a lemon and thyme farce wrapped in Parma ham, served with thyme roasted fondant potatoes, honey glazed root vegetables and a redcurrant jus

### DUO OF LAMB

Slow braised lamb shoulder and a pulled lamb, pea and mint fritter served with dauphinoise potatoes and sautéed cabbage and bacon

### BOMBAY SPICED COD LOIN

Marinated cod loin served on a bed of Bombay spiced risotto, finished with sun blushed tomatoes, spinach and parmesan, topped with tempura mussels and a coriander dressing

### FILLET STEAK

Served medium with dauphinoise potatoes, sautéed wild mushrooms, pearl onions and spinach, finished with a marsala wine sauce and crispy shallot rings - £9 supp

### SALMON FILLET

Roasted salmon fillet topped with a dill crumb, lemon and dill potato cake, charred baby leeks and a crayfish tail & spring onion champagne butter sauce

### ROASTED BUTTERNUT SQUASH & BEETROOT WELLINGTON

Roasted butternut squash, roasted beetroot bound with a red onion and balsamic chutney encased in crisp puff pastry. Served with baby roasted new potatoes, sautéed green beans and red wine gravy

## TO FINISH

### AN ASSIETTE OF DESSERTS TO SHARE

Lemon posset with raspberry compote and shortbread biscuits

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White chocolate and raspberry cheesecake topped with pistachio nut praline and chocolate shards

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Espresso Martini tart with vanilla ice cream

**Plus a glass of Prosecco each!**

£50<sup>pp</sup>

# UPGRADE YOUR EVENING

*Friday 13<sup>th</sup> & Saturday 14<sup>th</sup> Feb*



**SAVOUR THE  
MOMENT...**



**STAY THE NIGHT...**

*Dinner, Bed & Breakfast*

**Only £100 per person**

***OFFER ONLY AVAILABLE WHEN BOOKING DIRECT***



**01704 822 040**