

VALENTINE'S DAY MENU

Served 13th & 14th 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 BALLOTTINE

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 pp

UPGRADE YOUR EVENING

Friday 13th & Saturday 14th Feb

SAVOUR THE
MOMENT...

STAY THE NIGHT...
Dinner, Bed & Breakfast
Only £100 per person

OFFER ONLY AVAILABLE WHEN BOOKING DIRECT

 01704 822 040