



St.Valentine's Day

Wednesday 14th February £35.00 per person

To start a sharing platter of

DUCK & CHICKEN FRITTER- oriental salad

TIGER PRAWNS- chilli, & garlic butter

CHICKEN LIVER PARFAIT

SMOKED FISHCAKE - curry & coconut mayo

TANDOORI SALMON-mango chutney

BLACK PUDDING TEMPURA- mustard, apple and honey



MAIN COURSES

Roasted Aged Sirloin of Beef

Mushroom, peppercorn cream

Or

Grilled Fillet of Sea Bass

Tomato and basil cream

Rosemary roasted potatoes and Seasonal Vegetables



Chef's Dessert Plate... to share

SUMMER FRUITS - white chocolate sauce

ALMOND TART- maple & pecan ice cream

RASPBERRY CREME BRULEE

CHEESECAKE MOUSSE- blood orange sauce

CHOCOLATE, MANGO & PASSION FRUIT MOUSSE

MOTHERING SUNDAY 11TH MARCH

£27.50 per adult/£16.00 per child

TEMPURA OF CHADWICK'S BURY BLACK PUDDING with mustard, apple, bacon and Lancashire cheese salad

BRANDADE OF HADDOCK & GARLIC-fennel, lemon and prawn salad

CREAM OF BROCCOLI, SPINACH & POTATO SOUP

TEMPURA OF COD with orange tar tare sauce

DUCK AND HAM TERRINE –homemade piccalilli

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GOOSNARGH CHICKEN BREAST with Madeira and wild mushroom cream

ROASTED SIRLOIN OF BEEF with Yorkshire pudding

FREE RANGE LOIN OF PORK stuffing and apple sauce

GRILLED FILLET OF SEA BASS caramelised onions and caper butter

PAN FRIED HAKE – vermouth, spinach and herb cream

ROSEMARY ROAST POTATOES AND BUTTERED SPRING GREENS

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DARK CHOCOLATE MOUSSE –passion fruit jelly & mango sorbet

MELON, GRAPE, KIWI FRUIT SALAD with sambuca & liquorice parfait

CREME BRULEE with shortbread

GINGER SPONGE AND CUSTARD

BRITISH FARMHOUSE CHEESES with fruit and biscuits

