



Valentines Day Menu

Appetiser

Smoked Mackerel and Horseradish Mousse

served with a Pea Shoot, Lemon and Dill Relish and a toasted home-made Onion Bread.

Char-grilled Chicken Caesar Salad

with Baby Gem, Parmesan, house-cured Tomatoes and Sourdough Croute

Tuscan Three Bean Soup

Infused with Tomatoes, Peppers, Red Onion and Garlic and served with a Paprika Sour Cream

Entrée

Roasted Sirloin of English Beef

served with Dauphinoise Potatoes, glazed Root Vegetables and Bordelaise Jus

Grilled salmon fillet

served with Curried Chickpeas, Spiced Onion Rings, Baby Spinach and a Butternut Squash and Cumin Puree

Artichoke, Wild Mushroom and Shallot Gnocchi

served with a Grain Mustard and Tarragon Cream

Dessert

Sticky Toffee Pudding

with butterscotch sauce and Clotted Cream

Chocolate Fondant

served with Cherries, Clotted Cream and a Kirsch Syrup

Local North West Cheese Board

with a selection of Fruits, Biscuits and an Apple and Fig Chutney

Valentines Day Afternoon Tea Menu

A selection of sandwiches made with our finest local ingredients:

Smoked salmon with watercress mascarpone and cucumber chutney

Flaked ham with spring onions, chives and cherry tomatoes

Free range egg with parsley, mayonnaise, cracked pepper and horseradish

A variety of our delicious home-made cakes:

Chocolate French fancies

Scones filled with strawberry jam and cream

Fresh carrot cake with cream cheese frosting

Crisp macarons

Shortbread fingers and fresh strawberries