

VALENTINE'S NIGHT 2018

*A gourmet evening of food and live entertainment with Paul Dobie
Glass of Prosecco and Canapés on arrival*

Starters

Tempura Scallops on Smoked Salmon Leaf served with avocado and mango chilli salsa & warm blinis

Three Lancashire Cheese Fritter on Beetroot Carpaccio served with a green apple, ginger and maple syrup salsa dressing

Confit of Goosnargh Duck Leg sat on roasted plum with hoisin & honey dressing

Roasted King Prawns on Chorizo Risotto served with a light chilli lemon basil oil sprinkle

Duo of Duck Spring Roll & Chicken Liver Parfait served with chutney and toasted rustic bread

Mains

Duo of Honeywell Herb Roasted Rack of Lamb, Sugar Almond Glazed Goosnargh Duck Breast served with roasted onion Marsala jus, medley of vegetables and fondant potatoes

Salmon and Sole Roulade on creamy Leek Risotto served with buttered asparagus & lemon butter sauce

Medallions of Beef 'Surf & Turf' on Parisian sauté potatoes, pancetta & baby onions topped with Scottish Scallops and Black Tiger Prawns served with mixed greens and a peppered port jus

Pheasant 'Two Way' – the breast in lemon thyme honey marinated & roasted, the leg in a thin spring roll on Kilcullen mash served with Chantenay carrots and a roasted thyme & lemon jus

Garden Peas & Asparagus Risotto topped with an Almond Goat Cheese Croquette and served with a sundried tomato & basil coulis (v)

Dessert

Valentine Sweet Platter to share – New York Cheesecake, Chocolate Fondue with Marshmallow, Raspberry Meringue, Passion Fruit Crème Brûlée & Blood Orange Ice-Cream

A Valentine Cheese Board to share served with homemade chutney and biscuits

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£29.95 per person