

# Valentine Menu

## King Scallops & Belly Pork

*finished with apple puree and a celeriac slaw*

## Mushroom Stuffed Brioche

*creamy exotic mushrooms spilling out of a brioche muffin, served with a soft fried duck egg*

## Foie Gras and Ham Hock Terrine

*a truly luxurious starter served with rustic loaf and homemade piccalilli*

## 10oz Rib-Eye Steak

*28 day matured beef with classic sides of roasted tomatoes, field mushrooms, hand-cut chips and peppercorn sauce*

## Pan Roasted Gilt-Head Bream

*on a bed of caper crushed potatoes, fine green beans and finished with melted onion, white wine, thyme and bay cream*

## Wild Mushroom and Goat's Cheese Basket

*filo pastry basket with butternut squash & sage fries*

## Goosnargh Chicken Supreme

*wrapped in pancetta, stuffed with chorizo, goat's cheese and sun-blush tomatoes, served on a bed of herb mash and finished with red wine jus*

## Rich Chocolate Terrine

*vanilla ice cream and homemade brandy snap*

## White Chocolate & Orange Blossom Pannacotta

*with a hazelnut caramel*

## Trio of Cheeses

*Garstang Blue, Golden Cheshire Brie and Sandhams smoked cheddar, assorted fruit and biscuits*

3 Courses & Glass of Champagne on Arrival £35