



Valentines Day Menu

14th February ~ 3 Courses £28

~ Cocktail on Arrival ~

Starters

Asparagus And Poached Egg

With Sun Blushed Tomato, Parmesan Shavings And Hollandaise Sauce

Caramelized Onion And Goat Cheese Tartlet

With Baby Gem, Caper Berries, Pine Nuts And Basil Dressing

Wood Pigeon Supreme

With Chicken Liver Pate And Caramelised Onion Tartlet

Smoked Salmon

With Mix Leaf Salad, Celeriac Remoulade, Cream Cheese And Croute

Main Courses

Puy Lentil Rissole

Pan Fried Spicy Puy Lentil Rissole Served With Spinach, Pomme Anna
Fresh Tomato And Coriander Salsa

Aubergine And Mozzarella Parmigiana

Roast Layers Of Aubergine, Vine Tomato And Mozzarella Topped With Parmesan
Served With Roast Vegetables And Tomato Sauce

Pan-Fried Supreme Of Duck

With Pomme Anna, Mushroom Puree, Sugar Snap Peas, Wilted Spinach And Red Wine Jus

Braised Cumbrian Lamb Rump

With Garlic Mash, Kenya Beans Chantenay Carrots, Rosemary Jus

Pan Fried Fillet Of Seabass

With Saffron Potatoes, Sun Blushed Tomato, Pea Puree, Asparagus And Shrimp Beurre Blanc

Bistro Rump Steak

With Hand Cut Chips, Mushroom, Tomato, Salad And Peppercorn Sauce

Puddings

Chocolate Selection

Mousse, Tart And Ice Cream, Raspberries

Lemon Meringue Tart

Raspberry Gel, Jelly And Sorbet

Cumbrian Cheese Platter

Tovey, Kendal Creamy And Blacksticks Blue, Grapes, Celery, Chutney And Crackers

Please Kindly Let Us Know Of Any Dietary Requirements and Allergies