



## Valentines Day Dinner

*~ 3 Courses £30 ~*

Canapés and Champagne on arrival

### ***Starters***

#### **Twice Baked Goat Cheese & Chive Soufflé**

Served with rocket salad, white wine poached pear and walnuts

#### **Smoked Salmon & Avocado Tower**

Sour crème & croute

#### **Terrine Of Confit Duck And Parma Ham**

Served with celeriac remoulade salad & croute

### ***Main Courses***

#### **Ricotta And Spinach Cannelloni**

Served in a tomato sauce & Parmesan cream crust

#### **Pan Fried Fillet Of Sea Bass**

Served with Morecambe Bay Shrimps, new potatoes, asparagus, tomato and red pepper & vermouth veloute

#### **Duet of Lakeland Beef**

Fillet and braised ox cheek tortellini, served with mash potato, chantenay carrots, chard and port Jus.

## ***Puddings***

### **Chocolate Platter**

Three chocolate mousse, tart and ice cream

### **Assiette Of Lemon**

Lemon tart, posset and sorbet

### **Platter Of 3 Local Cheeses**

Kendal Creamy- Kidderton Ash- Blacksticks Blue  
Served with celery, grapes, chutney & biscuits

### **Coffee/Tea And Petit Fours**