

VALENTINES MENU

Complimentary Canapé

Starters

Carpaccio of local estate shot venison, Parkers damson and wine dressing

Home cured Loch Duart salmon, lemon jelly, horseradish mousse, soused cucumbers

Mrs. Kirkham's tasty Lancashire cheese soufflé beignet, cheese sauce (V)

Mains

Confit of Burholme farm shin beef, Bourguignon sauce, mousseline potatoes

Roast Fillet of sea bass, bouillabaisse sauce, saffron potatoes (G)

Potato and parsley gnocchi, confit foraged wild Lake District mushrooms (V)

Afters

Vanilla panna cotta, damson compote, vanilla shortbread

Dark chocolate fondant pudding caramel ice cream

Local cheese plate, fruit bread and biscuits

*Coffee and our handmade truffles
3 courses £60.00 per couple*