

---

# Valentine's Day

6-8 pm

Canapés to start

## STARTERS

Seared scallop & vegetable broth, prawn dumplings  
Beetroot hummus, quinoa salad, flatbread, candied walnuts (DF)  
Chicken tikka terrine, pickled carrots, natural yoghurt, glazed mango

Palate cleanser (DF)

## MAINS

(All mains served with seasonal vegetables)

Chargrilled purple sprouting, southern fried cauliflower, creamed leeks (V)  
Braised belly pork, sesame crackling, pork shoulder humbug, apple puree (GF)  
Pan fried turbot, artichoke & Morecambe bay shrimp cream, fried swede (GF)

## DESSERTS

Vanilla set cream, ginger syrup, bitter sweet Saville orange gel  
Lemon parfait, crystallised pastry, meringue, lemon balm (V)  
British cheese selection, crackers, frozen grapes, spiced tomato chutney (V)

Coffee & petit fours to finish (V/N)

£25 per person

---

(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.