



Valentines Night - Love in Paris

Nine Course Menu

Kir Royale

*Cassis and Prosecco cocktail.
Served with heart-shaped cheese wafers*

Fruit-de-la-mere

Fresh tender prawn on a sea of avocado puree

L'Oignon en Croute

French onion soup with a crust topping

Sharing is Caring

Baked French cheese with garlic, pine kernels and red fruit, served for sharing with individual pots of crudité and breadsticks

In the Pink

Pink grapefruit and champagne sorbet

Love is in the air

Breaded rack of spring lamb, served with lamb argentueil, creamed potatoes with truffle oil, asparagus tips and petit pois, and a jug of béchamel sauce

Queen of Hearts

A chocolate-coated strawberry, mini strawberry tart and strawberry panna cotta

Cheese Please

Parmesan ice cream served with a tart apple cheesecake and a parmesan galette

A Final Treat

Home-brewed coffee from our own blend of Kenyan Peaberry and Sumatra Blue beans, locally roasted in Clitheroe, or speciality tea. Served with bonbons.

Licenced Bar Available (cash only)