



~Valentines Dinner~



Monday 14th February 2022

Pre starter ~

Smoked salmon tartar

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Confit duck wontons, hoi sin, spring onion, cucumber, coriander salad

(g) Tempura tiger prawns, pickled mouli, sesame seeds sweet chilli dip

(g) Chicken liver parfait, red onion marmalade, sourdough toasts

(v,g) Warm potato cake, crumbled Roquefort, red wine pear, beetroot, walnuts

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(g) Cheshire Sirloin steak, mushroom, tomato, hand cut chips, pepper sauce

(g) Stone bass fillet, dauphinoise potato, spinach, potted shrimp butter

(g) Roast Rump of lamb, confit potato, honeyed parsnips, crushed peas, lamb jus

(v) Portobello Mushroom, leek, goats cheese wellington, madeira sauce

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(v,g) Selection of mini desserts for two to share

Or

(v,g) Our selection of 6 Artisan cheeses for two to share

~ Served with biscuits, celery, apple & grapes

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£42.95 per person

A 10 % optional service charge will be added for you to consider, which will be distributed between all staff

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A non-refundable & non-transferable deposit of £20.00 per person is required on booking

\*Tables are for two hours\*

**\*\*Bookings by phone only so that latest availability can be checked and deposit paid\*\***

**Please call Nina on 0161 445 0448**

(v) - suitable for vegetarians (g) - No ingredients containing gluten or dish can be adapted (please inform us)

**If you have a food allergy or intolerance, please inform us on booking**