



GARSTANG COUNTRY HOTEL

2022

VALENTINES

MENU

Roast Cauliflower and Sweet Potato Soup

Cocktail Of Crayfish, Cockles and Mussel  
*with Smoked Salmon and A Lime and Coriander Mayonnaise*

Chicken Salad, Bacon Lardons, Croutons, Caesar Dressing  
*Topped with Fresh Anchovies*

Warm Lightly Spiced Coated Garstang White Cheese  
*Port and Redcurrant Sauce, Pickled Radish*

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Refreshing Fruit Sorbet

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Pork Loin Steak

*Black Pudding Mousse, Sweet and Sour Beetroot Sauce*

Roast Leg of Lamb

*Onion Puree, Roasted Onions, Minted Red Wine Jus*

Baked Haddock

*Asparagus, Smoked Paprika and Roast Red Pepper Sauce*

Aubergine, Courgette and Red Onion Pithivier

*Basil Pesto*

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Sharp Lemon Tart

*Tarragon Crème Fraiche*

Cream Filled Profiteroles

*Butterscotch Sauce*

Rich Chocolate Brownie

*Rum and Raisin Ice Cream*

Trio Of Ice Creams

*Brandy Snap Basket, Fruit Coulis*

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Tea / Coffee