



Valentine's day

Starter

Roasted plum tomato and red pepper soup, pesto croutons

Queenie Scallops, garlic and herb butter, parmesan shavings (£5 supplement)

Antipasti: baked camembert, Salami, parma ham, olives, nuts, cranberries, crusty bread

Ham hock terrine, cider, apple and brandy chutney, leaves, toasted croutes

Main Course

Medallion Beef Fillet, topped with a wild mushroom mousse, stem broccoli, shallot and Madeira sauce (£9.50 supplement)

Salmon and Haddock Plait, sea asparagus, green medley, straw potatoes, warm tartare sauce

Pan Seared Duck Breast, savoy cabbage and bacon, sweet potato, red wine sauce

Goosnargh Chicken, leek and butter bean gratin, mushroom and parsley cream, fondant potato

Dessert

Valentines Apple Pie, warm vanilla sauce

Chocolate and Raspberry Tart, vanilla pod ice cream, candied orange syrup

Lemon and Lime Cheesecake, berry compote and passion fruit coulis

Woodsome Cheese Board, sweet grapes, chutney and thins

Finished with freshly brewed coffee and chocolates

Saturday 14th February 2026

7pm arrival Prosecco for 7.30 dining

£45.00 per person

Bookings with the Office