

Valentines MENU

With live music from Laura Bailey on 14th

To begin – Love at first bite

Cupid's Cullen Skink

Silky smoked haddock, potato and leek velouté with warm roll and butter

First Kiss Beef Carpaccio

Delicately seared beef, parmesan whip, caper and parsley dressing with toasted pine nuts, wild rocket, charred sourdough GFO

Passionate Harissa Kebab / GF)

Grilled halloumi or tofu, charred pak choi
Minted yoghurt V / VE / GF

Ocean's Embrace (CB / GF)

Grilled king prawns and hand-dived king scallop with smoked garlic butter and homemade anchovy focaccia

Mains – Made for Two

Heart of Cumbria Beef Fillet

6oz beef fillet crowned with garlic and herb bone marrow butter with triple-cooked chips, Roscoff onion confit, tender stem broccoli. Choose from a Stilton or cracked black peppercorn sauce GF

Lovers' Brill

Grilled brill fillet with creamed spinach, cocotte potatoes and poached cockles and mussels GF

Romance on the Bone

Grilled lamb chops with minted crushed new potatoes, courgette, peas and charred baby gem and a redcurrant jus GF

Valentines MENU

Garden of Love

Butternut squash and roasted vegetable terrine with Boulanger potatoes, sugar snap peas and wild mushroom sauce V / VE

Chicken Supreme – Lovers' Melody

Succulent chicken supreme with homemade mushroom tagliatelle, glazed heritage carrots, bacon and tarragon velouté

Sweet Endings – Love, Actually

Rhubarb in Romance

Forced rhubarb three ways crumble, poached rhubarb and vanilla panna cotta

Happily Ever After Profiteroles

Light choux pastry filled with Chantilly cream finished with warm chocolate sauce

Still Sticky for You

Homemade sticky toffee pudding with rich butterscotch sauce

Sweet Obsession

Caramel Biscoff cheesecake with honeycomb ice cream

£45.00 per person including a welcome cocktail

OVER NIGHT PACKAGE AVAILABLE

Bed and full English breakfast, glass of fizz on arrival, 3 course meal and welcome cocktail and use of the pool and gym: ONLY £199 per couple