



ROMANTIC
VALENTINE'S DAY

SPECIAL MENU

3 COURSES FOR £40.00

Astley Bank Hotel requires a dress code for guests/customers to enjoy a delightful dining experience. Guests/customers are requested to wear smart casual attire with appropriate footwear. We regret that any person dressed in a way that we deem as inappropriate will be denied access to the Restaurant and Lounge.
Thank you.

STARTERS

JERUSALEM ARTICHOKE AND WHITE ONION SOUP

Crispy Leeks · Chives (g/f)

BAKED CAMEMBERT TO SHARE

Crispy Breads · Pickles · Charcuterie (ag/f) (v)

TANDOORI ROASTED KING SCALLOPS £4.00 SUPPLEMENT

Thai Curry Mussels · Baked Sweet Potato & Apple (g/f)

CHICKEN LIVER PARFAIT

Sourdough Toast · Mandarin Jelly (ag/f)

CURED FILLET OF SEA TROUT

Pickled Grapes · Baby Fennel · Cucumber Ketchup · Sea Herbs (g/f)

MAIN COURSES

SEARED LAMB LOIN £10.00 SUPPLEMENT

24-hour Lamb Fat Potatoes · Butternut Squash and Ginger Purée
· Wild Asparagus · Lamb Sauce · Mint (ag/f)

SLOW BRAISED BEEF CHEEK PIE

Smoked Garlic Mash · Buttered Greens · Red Wine Sauce

GRILLED COD LOIN

Jersey Royal Potatoes · Buttered Peas & Courgettes · Split Beurre Blanc Sauce

POACHED & ROASTED CHICKEN SUPREME

Brined & Fried Drumstick · Hen of the Woods Mushrooms · Wilted Kale ·
Sweetcorn Purée · Jus (ag/f)

LEEK & CHEDDAR RISOTTO

Parmesan Tuile · Truffle Oil (v)

DESSERTS

DUCK EGG CUSTARD TART

Blood Orange & Rhubarb

NUTELLA COOKIE PIE

Clotted Cream Ice Cream

FONDUE

Champagne Truffles · Chocolate Strawberries · Marshmallows (g/f)

HOMEMADE ICE CREAM SUNDAE

Vanilla Ice Cream · Strawberries · Cream · Chocolate Sauce (ag/f)

CHEESE BOARD

Selection of Lancashire Cheeses · Crackers · Chutney · Grapes (ag/f)

Should you have any Allergies/dietary requirements, please speak to a member of staff and we will be happy to assist.

Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment.

g/f= gluten free, ag/f= gluten free available on request, V= vegetarian