

New Season Valentine's Menu



Starters

Crispy Duck & Hoisin Sauce

With spring onions served in a warm wrap with baby herb salad

Swiss Cheese Fondue

Served with an assortment of breadsticks, carrot batons and asparagus

Baked Goats cheese wrapped in filo pastry,

Served on a bed of chopped tomato, basil and red onion and drizzled with basil dressing.

Shish Taouk – Lebanese marinated chicken

Served with salad in a herb wrap

Fume del mer -smoked halibut, mackerel and kippers

Served with baby herb salad, lemon and lime dressing and crème fraiche.



Sorbet

Champagne and Rose Petal

Mains

Valentines Lamb

Lamb steak served with minty port gravy, potatoes and a selection of vegetables

Moroccan spiced chicken Tagine

Slow cooked in traditional clay pot with prunes, apricots and dates served with cous cous

French Chateau Briand

Classic Chateau Briand for two served with potatoes and a selection of vegetables

Wild mushroom and Gruyere cheese

Filo parcel topped with pesto dressing and served with baby herb salad

Filet of Seabass

Fillet of sea bass with a creamy tarragon sauce and served with potatoes and a selection of vegetables

Desserts

ITALIAN *Tiramisu*

HOT BELGIAN *Chocolate sponge served with cream*

PASSION FRUIT *Cheesecake*

STRAWBERRIES *served with dipping pots of cream and hot Belgian chocolate sauce*

LIQUEUR COFFEE



A night to remember with;

Guitarist and Soul Singer CHRIS - £35 per person

We do not automatically add a service charge like many restaurants, in the hope and belief that if you have enjoyed your meal, you will show your appreciation to our kitchen and waiting staff accordingly. A gratuity of 10% or more of your total bill is customary

NEW SEASON GOURMET RESTAURANT AND TAPAS BAR 13 St Thomas Road CHORLEY

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