



Valentine's Night Menu 14th February

Starters

Salad of smoked pancetta, peas and poached hens egg dressed with garlic and chives.

Pear and blue cheese tarts topped with celery leaves.

Lemongrass gravadlax on a Carpaccio of cucumber with a toasted sesame and honey dressing.

Duo of melon with mint syrup and mango compote.

Tomato smoked bacon and lentil soup topped with a basil cappuccino.

Garlic king prawns with chorizo and chilli oil topped with dressed pea shoots.

Main Course

Confit of belly pork with spring cabbage, lyonnaise potato and cider reduction.

Roast rump of lamb with champ potatoes and spring vegetable broth.

Seared medallions of fillet steak with horseradish creamed spinach, saffron fondant and cabernet sauvignon sauce.

Corn fed chicken filled with smoked applewood and sundried tomatoes. With garlic mash and a smoked bacon and red wine jus.

Roast snapper topped with a chilli and herb crust. Served on a purée of butternut squash finished with basil oil.

Apple walnut and gorgonzola risotto topped with parmesan shavings.

Sweets

Rhubarb bread and butter pudding served with white chocolate ice cream.

Homemade treacle tart with Cornish clotted cream.

Cappuccino crème brûlée with whipped cream and chocolate shavings.

Chocolate and banana parfait with praline sauce and hazelnut tuiles.

Cheese and biscuits.

*Email your name, address, telephone number and credit card to reserve your table to
reservations@shaw-hill.co.uk*

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