

WHITE TOWER

Anthony Malone

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Valentine's Menu

APPETISER

White Tower Prawn Cocktail Homemade marie rose, fresh lemon

Cream of Asparagus soup (v) Served with a heart shape parmesan crouton

> Lobster Salad New potatoes & pickled onion

Balsamic Roasted Duck & Orange Salad

CHAMPANGE SORBET

ENTRÉE

Chargrilled Rib eye Steak Served with a trio of peppercorn sauce

Pork Fillet wrapped in Cumbrian Ham Apple compote, wholegrain mustard sauce

Oven baked Fillet of Hake Savoy cabbage, champagne and saffron sauce

Panko Crumbed Goosnargh Chicken Breast Rich garlic butter, tomato & oregano sauce

Lancashire Cheese and Leek Tart (v) Balsamic glaze, shredded beets

Accompanied with chefs selection of potatoes and seasonal vegetables

DESSERT

Vanilla Crème Brûlée Raspberry Eton Mess Tiramisu

Vanilla Cheese Cake, Raspberry Coulis

Indulgent Chocolate Petit Fours Selection to Share

£65 PER COUPLE £70 PER COUPLE INCLUSIVE OF 2 GLASSES OF PROSECCO

(v) Suitable for vegetarians. GM FOODS – It is our policy not to use genetically modified products in our food.

NUT ALLERGIES - The White Tower cannot guarantee that items on this menu do not contain nuts or nut derivatives. Fish products may contain bones. All products are subject to availability.

All prices are inclusive of VAT

Wherever possible all our products are sourced locally.