



THE OLD STABLES

ALLERTON MANOR

# TIME FOR LOVE

## VALENTINES MENU

Glass of Champagne on arrival

### TO START

Seared Scallops  
belly pork, sesame carrot, soy glaze & puffed rice (GF)

Creamed Cauliflower Soup  
smoked cheddar rarebit, truffle dressing (V)

Lancashire Goats' Cheese  
brioche crumb, black olive & shallot, beetroot crackers (V)

Misto Fritto  
(for two to share)  
crispy cod fillet, baby squid & king prawns with lemon & chive mayonnaise

### MAINS

Butter Poached Chicken Breast & Crispy Thigh  
saffron & lemon risotto, curried cauliflower & green beans (GF)

Baked Salmon Supreme  
pea & basil gnocchi, charred tomatoes, crispy leeks (GF)

Roasted Aubergine  
zoug marinade, pomegranate cous cous, garlic spinach, chickpea pastillas & pistachio (VN)

Chargrilled Beef Rump  
(for two to share)  
16oz marinated steak, charred tomatoes, grilled portobello mushrooms, crispy onions, hand cut chips & peppercorn sauce (GF)

### DESSERT

Hot Chocolate Fondant  
(for two to share) (V)  
vanilla ice cream, honeycomb & raspberry crumb

Passionfruit & White Chocolate Cheesecake  
hazelnut meringue & ice cream (V)

Poached Rhubarb  
vanilla custard & orange polenta cake (GF)

Cheese Duo Of English Cheeses  
fruits toasts, apple & raisin chutney, figs & crackers

Non-refundable £10 deposit required on booking. (V) vegetarian, (VE) vegan, (GF) gluten free, (GF\*) can be made suitable for gluten free, (DF) dairy free. Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts & gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens.