PARK HALL
HOTEL & SPA

VALENTINES
Day

4 COURSE MEAL
& GLASS OF PROSECCO

£60 PER COUPLE

01257 754 400 | info@parkhallhotel.co.uk | parkhallhotel.com

VALENTINES

4 COURSE DINNER MENU

CREAM OF WILD MUSHROOM & TARRAGON SOUP
Parmesan Crisp

DUO OF CURED SCOTTISH SALMON
Dressed Baby Leaves, Beetroot relish, Crostini.

HAM HOCK & PEA TERRINE
Piccalilli, Micro leaves & toast

RASPBERRY SORBET

GRILLED LEMON & THYME CHICKEN
Fondant Potatoes, Sauteed Onions & Leeks, Tender Stem Broccoli & Tarragon Cream Sauce

PAN-FRIED SEA BASS FILLET
Potato And Spinach Cake, Buttered Vegetables, Prawn & Caper Butter Sauce

GRILLED BOWLAND LAMB RUMP
Roasted Garlic Mash, Beans & Red Wine Jus

BUTTERNUT SQUASH, QUINOA & SPINACH WELLINGTON
Rosemary Roasted Potatoes, Seasonal Vegetables & Gravy

BAKED VANILLA CHEESECAKE
Raspberry Coulis, Red Berries

CHOCOLATE TRUFFLE TORTE
Chocolate Sauce & Wafers

LANCASHIRE CHEESE SELECTION
Fruit Chutney & Savoury Biscuits