

THE
CASTLETON HOTEL
& Restaurant

VALENTINES MENU
SERVED MONDAY 15TH FEB

STARTERS

Chefs homemade creamy asparagus soup with toasted herb croutons

Salmon & Sole Fishcakes Fluffy mash potato with flakes of Salmon & Sole with a spicy tomato & sweet pepper salsa.

Sliced seasonal melon with a cascade of sugared fruit & a scoop of fruits of the forest sorbet.

Sautéed King prawns in garlic & paprika with a sweet chilli dip.

Sliced smoked duck breast with toasted cashews drizzled with a tangy plum dressing.



MAIN COURSE

Roasted loin of hake on a bed of mushroom tagliatelle in a creamy white wine sauce.

Fillet of British beef on mustard mash with roasted shallots & wild mushrooms smothered in a rich red jus.

Succulent breast of chicken filled with creamy Lancashire cheese on "bubble & squeak mash" draped with a honey & mustard sauce.

Roasted duck breast, sliced with fruity sugared crust & caramelised blackcurrant jus.

Sautéed lamb's liver on a cushion of black pudding with onion gravy.

The above main courses are served with a selection of fresh vegetables & potatoes



DESSERT

A selection of desserts from the trolley

Cheese and biscuits are available for an additional £1

Freshly brewed coffee & mints

£29.95

