



Be my Valentine

Romantic dinner

FREE bottle of Rose wine per couple

£18.95 per person

Friday 10th to Sunday 19th of February 2012

STARTERS:

Butternut squash and parmesan soup.

Smoked salmon ceviche with chilli & spring onion.

Confit Duck leg with celeriac croutons and wild mushrooms.

Chicken liver pate with melba toast.

MAIN COURSE :

Shin of beef braised with shallots, smoked pancetta and red wine, served with gratin dauphinoise potatoes.

Organic salmon fillet served with saffron potatoes and puy lentil broth.

Pan fried chicken supreme, topped with creamy Lancashire cheese, served on bacon and wild mushroom risotto with "figs in blankets".

Confit Tomato and harlech puff pastry tart, served with red pepper coulis and mixed bean salad.

DESSERT:

Blueberry brioche butter pudding served with vanilla custard.

Sticky toffee pudding served with double jersey vanilla ice cream.

White chocolate pannacotta served with balsamic strawberry crème anglaise.

Selection of local cheeses and biscuits served with grape, celery and walnuts.

The Barbon Inn & Restaurant

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