



THE FOX INN

COUNTRY PUB & RESTAURANT



PROUD TO SERVE LANCASHIRE PRODUCE

VALENTINES WEEKEND MENU

Available Friday 11th, Saturday 12th & Monday 14th

TO START

Butternut Squash & Sweet Potato Soup, Finished with Herb Crème Fraiche
Pressed Terrine of Confit Duck & Foie Gras, Warm Toasted Brioche, Red Currant Chutney
Flash Fried Chilli King Prawns, Avocado Salsa & Sun Blush Tomato Oil (supp £2)
Seared King Scallops, Lime & Cucumber Pickle, Coriander Oil (supp £2)
Ricotta & Sun Dried Tomato Tart, Provencale Vegetables (v)

MAIN COURSES

Crispy Confit Belly Pork, Apple Mustard Mash, White Onion Sauce & Wilted Spinach
Grilled Prime Sirloin Steak, Horseradish Dauphinoise, Roasted Baby Carrots & Bordelaise Jus (supp £3)
Poached Breast of Corn Fed Chicken, Celeriac Rosti, Apple & Pear Compote, Port Wine Jus
Wild Mushroom & Lancashire Blue Strudel, Buttered Courgettes & Tomato Butter Sauce
Pan Fried "Goosnargh" Duck Breast, Sweet Potato Fondant, Black Cherry Jus & Roasted Parsnips
Seared Fillet of Seabass, Crab & Pea Linguini, Black Olive Dressing & Crispy Leeks

DESSERTS

Assiette of Chocolate Desserts (for Two to Share)
Double Chocolate Brownie – White Chocolate & Passion Fruit Mousse – Dark Chocolate Milk Shake
'Jelly & Cream' Strawberry & Champagne Jelly with Vanilla Panacotta
Banana Flat Tart, Served Warm with Condensed Milk Ice Cream & Butterscotch Syrup
Lancashire Cheese Selection* - House Chutney, Apple, Celery, Savoury Crackers & Biscuits

**Smoked Appledore – Creamy Lancashire – Garstang Blue*

Complimentary Coffee & Hand Made Chocolates

2 - COURSES £15.95 / 3 - COURSES £19.95

Gratuities at your discretion

All Dishes May Contain Traces of Nuts and/or Alcohol - Please Ask for other Dietary Requirements