



PECKFORTON CASTLE  
AN ENCHANTING HOTEL IN THE HEART OF CHESHIRE

## Valentines Menu 2012

### *Starters*

#### **Potage**

Velouté of foraged mushrooms, crisp quail's egg, chives and crème fraiche

#### **Tasting of Salmon**

Warm mi-cuit pave, beetroot cured, unusual potato, caper and lime

#### **Delice**

Whipped duck liver and pain d'épice torte, cured ginger and Jaffa orange

#### **Sprue**

Poached early asparagus, torched goat's curd, cured tomatoes and sauce choron

### *Main Course*

#### **Beef**

52° fillet, oxtail hash, roasted cepe, sticky shallot and sweet carrot

#### **Oriental Duck**

Seared Goosnargh breast and Szechuan confit, plum tatin, choy sum, aerated soy

#### **Land and Sea**

Paupiette of lemon sole and Serrano ham, langoustine and slow braised pork cheek  
compression

### **Raviolo**

Cepe and cannellini, crisp rocket, piquillo ketchup, parmigiano

### **'Two's Company'**

*(£5.50 Supplement)*

*\*Preorder Required\**

Whole roasted Goosnargh free range chicken carved for you, confit potatoes, sage and onion

### *Dessert*

### **Assiette d'Castle**

*(£4.00 Supplement)*

A tasting of Valentine's desserts for two to share

### **Chocolate**

Baked gianduja and banana tart, hazelnut sabayon, rum whip

### **Arctic Malteaser**

Rolled malteaser ice cream and raspberry sponge, eau de vie

### **The Box**

Crisp pastry, whipped white chocolate and peppermint, mandarin confit

### **Trolley**

Selected local cheeses with wafers, grapes and chutney

*(Can be taken as an extra course for £5.50 per person)*

### *Side Orders*

**£3.50**

Hand cut chips

Tossed baby spinach, rocket and truffle

Orange glazed carrots

Buttered beans with confit tomato

Creamed potato