

**The Sawley Arms**  
**Valentines Dinner menu**  
Tuesday 14<sup>th</sup> February

**Starters**

Roasted vine tomato & sweet pepper soup, balsamic oil

Smoked salmon & crayfish cocktail

Toasted brie, candied walnut & pear salad

**pause for thought**

Ginger sorbet, compote of melon & mint

**Main course**

Roast rump of nidderdale lamb, (served pink )  
slow braised potatoes, tomatoes, garlic & rosemary  
rich port reduction

Whitby cod & tarragon parcel  
with baby leeks, fennel & new potatoes, chive butter sauce

Pan fried gressingham duck breast ( served pink )  
plum & cranberry sauce, game chips

Roast beetroot & ribblesdale goats cheese tart tatin  
sauteed new potatoes

**Sweets & pink fizz**

**Lemon plate to share**

mini lemon posset, candied citrus strips & whipped cream  
lemon sorbet with lemon cookies  
lemon meringue pie  
glass of pink fizz

**coffee & treats**

**£28:95 per person**