



WHITE TOWER
RESTAURANT BLACKPOOL

Anthony Malone

Illuminations Switch On Dinner

STARTERS

Roasted pepper and tomato (v)

Balsamic roasted duck salad
Served on a bed of orange, watercress and finished off with roasted pine nuts

White Tower crayfish and prawn cocktail
Crisp iceberg lettuce finished with Marie rose sauce

Lancashire cheese and leek tart (v)
Bed of shredded beetroot with a balsamic glaze

ENTREES

Beef wellington

Goosenagh chicken breast wrapped in Cumbrian ham
Wild mushroom duxelle with a red wine sauce

Herb crusted oven baked salmon white wine and prawn sauce

Wild mushrooms flamed in brandy (v)
Finished with Dijon mustard and cream wrapped in filo pastry

DESSERTS

Warm Bakewell tart
Clotted cream and cherry jam

Tart au citron
Raspberry coulis and fresh whipped cream

Elli's American style vanilla cheesecake
Wild berry compote

Freshly brewed tea and coffee with rock mints