



WHITE TOWER  
RESTAURANT BLACKPOOL

CELEBRATING 40 YEARS 1979 - 2019

**VALENTINE'S MENU**  
**THURSDAY 14TH FEBRUARY - 6.00PM - 9.00PM**

**APPETISER**

**White Tower Crayfish & Prawn Cocktail**

Served on a bed of iceberg lettuce bound with a marie rose sauce

**Cream of Tomato and Roasted Red Pepper Soup (v)**

Served with a heart shape parmesan crouton

**Lobster Salad**

New potatoes & pickled onion

**Balsamic Roasted Duck**

Served on a bed of orange and watercress topped with toasted pine nuts

**STRAWBERRY SORBET**

**ENTRÉE**

**Grilled Sirloin Steak**

Served with a trio of red, black and green peppercorn sauce

**Pan Fried Chicken Breast**

Flamed in cognac with wild mushrooms, french mustard and cream

**Oven Baked Fillet of Cod**

Served with savoy cabbage and noilly prat sauce

**Oven Baked Salmon**

Served with a crayfish sauce

**Lancashire Cheese and Leek Tart (v)**

Balsamic glaze, shredded beets

Accompanied with chef's selection of potatoes and seasonal vegetables

**DESSERT**

**Warm Bakewell Tart**

Served with clotted cream and black cherry jam

**Chocolate Fondant**

Served with vanilla ice cream

**White Tower Cheese Plate**

Cafetiere of Coffee & Petit Fours

**£69.95 PER COUPLE**

**For reservations call: 01253 336311 or  
email: corporatesales@bpbltd.com  
All reservations to be paid in full prior to your visit**

(v) Suitable for vegetarians. GM FOODS – It is our policy not to use genetically modified products in our food.

NUT ALLERGIES – The White Tower cannot guarantee that items on this menu do not contain nuts or nut derivatives. Fish products may contain bones. All products are subject to availability.

All prices are inclusive of VAT

Wherever possible all our products are sourced locally.