

DESSERTS – FIVE POUNDS

Chocolate Cake

with ice cold pouring cream

Fresh Apple Pie

served as you wish: with fresh cream, whipped cream, ice cream, custard or even Lancashire Cheese!

Crème Brulée

this creamy, egg rich dessert is quite irresistible & served with a shortbread biscuit

Steamed Syrup Sponge Pudding

with homemade custard

Lemon Chiffon

with fresh cream

Traditional Sherry Trifle

light Swiss roll soaked in sherry topped with homemade creamy custard & fresh cream

Apple & Vanilla Parfait

with blackcurrant sorbet

Cheese & Biscuits

selection of local cheeses and fresh fruit
(£2.50 supplement)

COFFEE

served with homemade petit fours

Filter Coffee

£2.00

Cappuccino

£2.50

Café Latte

£2.50

Espresso

£2.25

MAIN COURSES – SIXTEEN POUNDS

Fillet of Beef

served with a duo of sauces; red wine & garlic and creamy mushroom
(£6 Supplement)

Sirloin of Beef

served with grilled tomato, mushrooms and onion rings
(£3 Supplement)

Crisp Roast Duckling

served crispy with sage & onion stuffing and apple sauce

Aubergine Timbale

filled with courgettes, mushrooms & sun blushed tomatoes

Loin of Venison

with a mulled pear chutney
(£3 Supplement)

Fresh Salmon

with noodles, stir-fry vegetables and chilli lime sauce

Breast of Chicken

wrapped in bacon and served with a thyme jus

Loin of Lamb

topped with spinach mousse, served with a mint pesto and
redcurrant & rosemary jus
(£3 Supplement)

Fresh Fish of the Day

All main courses are served with potatoes & vegetables of the day

SIDE DISHES AVAILABLE - TWO POUNDS & FIFTY PENCE

Home Cut Chips

Side Salad

Saffron Rice

STARTERS – SEVEN POUNDS

Seared Scallops

plump king scallops served with an apple
& ginger purée and fennel sauce
(£2 Supplement)

Tian of Crab & Smoked Salmon

white crab meat mixed with ginger layered with
smoked salmon mousse and tomato

Trio of Melon

cantaloupe, galia & water melons with a refreshing
gin & tonic sorbet and fruit jelly

Smoked Chicken and Duck Salad

on an apple & watercress salad with a red pepper mayonnaise

Chicken Liver Pâté

with homemade chutney

Homemade Soup of the Day

with bread rolls made daily in our bakery

Lancashire Black Pudding

blended with grain mustard, wrapped in filo pastry and
served with an apple & sage chutney

Thai Duck Wontons

crispy spring roll parcels filled with duck, mango & lemongrass
and served with a sweet red chilli sauce and a mango salsa

Twice Baked Cheese Soufflé

on marinated plum tomatoes and topped
with deep fried spinach leaves