

SUNDAY LUNCH MENU

Twice-Baked Hot Cheese Soufflé

*on marinated plum tomatoes and topped
with deep fried spinach leaves*

Soup of the Day

with freshly baked breads from our on site bakery

Duo of Melon

served with a homemade fruit sorbet

Lancashire Black Pudding

*blended with grain mustard, wrapped in filo pastry
served with an apple chutney*

Ham & Parsley Terrine

with 'piccalilli with a twist'

Potted Shrimps

brown shrimps with a side salad and toast

Local Bruschetta

topped with Leagram organic dairy sheep's cheese, basil & tomato

Hot Smoked Mackerel

tender fish served with an apple salad

Many of you ask where our products are from and we are proud to be able to say "as close to home as possible". Johnson and Swarbrick of Goosnargh supply our ducks, our cheese is delivered from Leagram Organic Dairy just ½ mile away, Brendan Anderton Butchers of Longridge supply our meat and you will even find some of our beer is brewed at Bowland Brewery in Bashall Eaves. Not forgetting the homemade chutneys, jams, breads and ice creams etc. from our on site bakery.

I hope you enjoy your lunch today and look forward to seeing you again soon.

JANET SIMPSON ~ PROPRIETOR

Crisp Roast Duckling

really crispy with sage & onion stuffing and apple sauce

Steamed Fillet of Plaice

with a basil sauce

Roast Pheasant

*wrapped in bacon on a bed of root vegetables
with a port wine sauce*

Roast Sirloin of Beef

with Yorkshire pudding & horseradish

Golden Potato Cakes

*filled with spinach & fenugreek and served
with a mango & coriander chutney*

Breast of Chicken

wrapped in bacon and served with a thyme jus

Roasted Partridge

*with a sweet & savoury stuffing of dates, apples, spices
and a hint of cinnamon*

Chicken & Leek Pie

bound with crème fraîche & thyme and topped with a puff pastry lid

Fresh Fish of the Day

All Main Courses are Served with Seasonal Potatoes & Vegetables

Portion of Home Cut Chips £2.50

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## **Assiette of Desserts**

*3 Course Lunch £23.00*

*Coffee £2.50*