

Starters

Soup

Plum Tomato and Fresh Basil
Garden Pea and Fresh Mint
Potato, White Onion and Rosemary
Cream of Cauliflower and Lancashire Cheese
Cream of Hesketh Bank Vegetable
Served with fresh bread and butter

Classic Smoked Salmon

Side of Smoked Salmon, served with brown bread and butter, lemon and dressed rocket

Rocket Salad

Pesto dressed rocket, Lancashire pancetta, parmesan & local cherry tomatoes

Chicken Liver Pate

Served with toast

Grilled Goats Cheese Salad

Grilled Goats Cheese served on a bed of seasonal leaves, dressed with Pesto

Fresh Asparagus Tips

Fresh Fromby Asparagus Tips, chargrilled and topped with lemon butter and served with dressed leaves

Prawn Cocktail

Cold water prawns, tossed in Marie Rose sauce and served on a bed of seasonal salad leaves

Main Courses

Pan Seared Salmon

Salmon fillet, asparagus tips & wilted greens served on minted ratte potatoes

Traditional Roast Beef

Roast Topside of Beef, served with Yorkshire puddings, roast potatoes and seasonal vegetables

Crab & Cod fishcake

Served with dressed herb salad and salsa

Goosnargh Chicken Breast

Goosnargh chicken breast with caper & gherkin crushed new potato cake & red wine jus

Sirloin Steak**

Locally reared 8oz sirloin steak, hand cut chips & pepper sauce

Breast of chicken

Chicken breast stuffed with mozzarella & wrapped in Parma ham, with a tomato coulis

Smoked Haddock Risotto

Naturally smoked Haddock, roasted Butternut squash and lightly spiced risotto rice

Roasted Cod

Fillet of cod, topped with pesto crust served with minted potatoes and seasonal vegetables

Split Red Peppers, (V)

Mediterranean Vegetables, glazed Goats Cheese served on Couscous

Button Mushroom & Leek Crumble (V)

Button Mushrooms, sautéed Leeks and vegetables in a white sauce with crumble topping

Mediterranean Vegetable Lasagne (V)

Butternut Squash and Mediterranean Vegetable Lasagne with Feta Cheese, served with Garlic Bread

Desserts

Bread & Butter Pudding, English Custard, Apricot Sauce

Fresh Fruit Salad, Double Cream

Sticky Toffee Pudding, Butterscotch Sauce

Trio of Mrs Dowsons Ice Cream with homemade Shortbread Biscuits

Homemade Fresh Bramley Apple Crumble

Selection of Lancashire Cheeses, Artisan biscuits and chutney

From this menu please make a selection of:

3 Starters

3 Main Courses

3 desserts.

Cost: £18.00 per person. **If Sirloin Steak required then add a further £2.00 per person.

Children's Meals: A smaller a portion of the meals selected or Sausage & Mash or Burger & Chips at a cost of £5.95 per child.