



The menu prices stated is for 3 courses excluding side orders and coffee, please pre-order these items separately. Steak au poivre in option 3 can be selected to substitute any of the mains in options 1 or 2 at the menu price of £35.00.

Option 1

Starters

Mulligatawny soup (v)
Coconut, Indian spices, onion fritter
Salmon en crouste
West coast salmon, fennel, onion seed
Pate and toast
Brioche toast, pear and saffron

Mains

Posh fish and chips
Sea bass, cod cheek, chip shop "curry sauce"
Chicken tikka massala
Spiced Goosnargh chicken, coconut
Stroganoff (V)
Chestnut mushroom, Jerusalem artichoke,
Kidderton Ash

Desserts

Treacle sponge
Banana "Eton mess", toffee sauce
Lemon meringue pie
Frozen gin and tonic
Ice cream selection
Selection of homemade ice creams & sorbet

£30.00 per person

Excluding side dishes

Option 2

Starters

Mulligatawny soup (v)
Coconut, Indian spices, onion fritter
Prawn & crab cocktail
Spiced Cornish crab, tomato jelly
Duck a la orange
Hickory smoked Goosnargh duck

Mains

Lancashire hot pot
Duo of swale dale lamb, red cabbage
Posh fish and chips
Sea bass, cod cheek, chip shop "curry sauce"
Stroganoff (V)
Chestnut mushroom, Jerusalem artichoke,
Kidderton Ash

Desserts

Treacle sponge
Banana "Eton mess", toffee sauce
Lemon meringue pie
Frozen gin and tonic
Burnt English cream
Rice pudding, rum & raisin, amaretto ice cream

£32.50 per person

Excluding side dishes

Option 3

Starters

Mulligatawny soup (v)
Coconut, Indian spices, onion fritter
Prawn & crab cocktail
Spiced Cornish crab, tomato jelly
Pate and toast
Brioche toast, pear and saffron

Mains

Chicken tikka massala
Spiced Goosnargh chicken, coconut
Steak au poivre
Waterford House Farm sirloin, chips
Stroganoff (V)
Chestnut mushroom, Jerusalem artichoke,
Kidderton Ash

Desserts

Treacle sponge
Banana "Eton mess", toffee sauce
Ice cream selection
Selection of homemade ice creams & sorbet
Local artisan cheeses
Pendrills artisan cheese selection, Eccles
cakes, quince jelly, biscuits

£35.00 per person

Excluding side dishes

Mineral water & coffees

Tea or coffee serving £2.50 each
Still or sparkling (70cl) £3.00 bottle

Bread & olives

Warm sourdough bread £3.25 each
Mixed marinated olives £3.00 each
Cashew nuts, Indian salt £3.00 each

Side dishes £3.50

Assortment of Chef's seasonal side dishes to compliment the chosen menu. Can be pre-ordered as a number of smaller selections for the table to share or combined as larger sharing dishes on a per person basis.

House champagne & wine

(Full wine list available including sparkling wines)
Moutard Grande Cuvee NV £39.95 bottle
Podere Vaglie, Sollazzo, Italy, red or white £14.50 bottle

Digestifs

25ml single from £4.00

