

### SILVER MENU

### **STARTERS**

**Chef's Silver Soup Option** (V)
Served with a fresh bread roll

### Chicken, Liver, Ham & Green Peppercorn Pate

Chicken liver pate cooked with wine, green peppercorns and butter, served with crusty bread

### Fan of Honeydew Melon (V)

A chilled fan of honeydew melon with fruit coulis

### Caprese Salad (V)

Tomato, mozzarella and basil salad served with rocket and a balsamic dressing

### Ham Hock Terrine

Ham hock terrine with seasonal vegetables and capers, and wrapped in cured ham with homemade piccalilli

### **DESSERTS**

### Fresh Fruit Meringue

A crisp meringue nest filled with fresh fruit, marinated in a rum and coconut syrup

### Bramley Apple Pie

Fresh English Bramley apples encased in a sweet pastry with lashings of custard

### Creme Brulee

Classic baked egg custard with a caramelised sugar crust

### **Chocolate Brownie**

A rich chocolate brownie served with vanilla ice cream

#### Silver Cheese Plate

A selection of local cheeses served with biscuits

### MAINS

### **Beef Chasseur**

Topside of beef slowly cooked with mushrooms, tomatoes and wine. Served with chateau potatoes and seasonal vegetables

### Forestière Chicken

Chicken fillet skin on, stuffed with minced bacon, mushrooms, onion and fresh thyme, served with dauphinoise potatoes and spring greens

### Pork Cumberland

Pork loin steak stuffed with Cumberland and cranberry forcemeat served with buttered carrots and creamed potatoes

### Fresh Fillet of Haddock

Haddock fillet topped with a herb crust and served with buttered new potatoes, thyme scented tomatoes and Dijon sauce

### Globe Fish Pie

A selection of local fish and shellfish bound in a dill and cheese sauce topped with smooth mashed potato

Gold Vegetarian Option (V)

## £26.00 Inc. VAT menu includes

- 2 choices of starter (1 meat and 1 vegetarian option)

- 2 choices of main (1 meat and 1 vegetarian option)

- 2 choices of dessert (1 option plus a cheese plate)

- Tea, coffee and mints

Menu orders must be pre-ordered









### **GOLD MENU**

### **STARTERS**

**Chef's Gold Soup Option** (V)
Served with a fresh bread roll

### Smoked Salmon and Horseradish

Slices of Scottish smoked salmon with horseradish cream, wholemeal bread and cracked black pepper

### Goats Cheese & Shallot Tart (V)

With a sherry vinegar dressing

### Creamy Garlic & Stilton Mushrooms (V)

Button mushrooms cooked with garlic and stilton cheese

#### Globe Prawn Cocktail

Succulent prawns bound in marie rose sauce served on a bed bed of crisp iceberg lettuce

### **DESSERTS**

### Sticky Toffee Pudding

Served with lashings of butterscotch sauce

### Lemon Tart

A lemon custard with a sugar glaze in a pastry case served with vanilla ice cream

### Strawberry Mille Feuile

Layers of puff pastry with whipped cream, sliced strawberries and a fruit sauce

### Tarte Tatin

Caramelised apples with dark sugar and crisp puff pastry and served with vanilla ice cream

### **Gold Cheese Plate**

A selection of local cheeses served with biscuits

### MAINS

### **Braised Lamb**

Braised lamb slowly cooked in herbs and spices, and served with sautéed potatoes and a rosemary jus

#### Chicken Cataluña

Free range chicken breast with sun-blushed tomatoes, olives, sautéed potatoes and a red wine sauce

#### Pork Vienna

Pork loin steak stuffed with bramley apple and cinnamon compote, served with sautéed potatoes

### Salmon Vierge

Baked salmon served with crushed new potatoes, spinach and sauce vierge

### Pan Fried Sea Bream

Sea Bream fillet pan fried with spicy onion mash and a saffron butter sauce

Gold Vegetarian Option (V)

## £29.00 Inc. VAT menu includes

- 2 choices of starter (1 meat and 1 vegetarian option)

- 3 choices of main (1 meat, 1 fish and 1 vegetarian option)

> - 2 choices of dessert (1 option plus a cheese plate)

- Tea, coffee and mints

Menu orders must be pre-ordered









## **PLATINUM MENU**

### **STARTERS**

**Chef's Platinum Soup Option** (V)
Served with a fresh bread roll

Chicken Liver & Foie Gras Pate

Served with a beetroot chutney and toasted brioche

Fumet de Poisson

Smoked haddock served with sautéed spinach and a poached egg

Parisienne of Melon (V)

Trio of chilled melons doused in white port and served with a mango sorbet

Morecambe Bay Shrimps

Morecambe Bay potted shrimps served with melba toast and a side salad garnish

### **DESSERTS**

**Sticky Toffee Pudding**Served with a Baileys sauce

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Chocolate Torte
Served with a strawberry coulis and vanilla
ice cream

Chilled Raspberry Soufflé

A mousse like dessert crème chantilly and fresh raspberries

Trio of Desserts

Chef's choice of our three best-selling desserts

Platinum Cheese Plate

A selection of local cheeses served with biscuits

### MAINS

**Beef Wellington** 

Cumbrian fillet of beef encased in a mushroom pate served with madeira and truffle jus and roast potatoes

Rack of Local Lamb

Cooked medium and served with chateau potatoes, green beans and a redcurrant sauce

Venison Olive

Venison haunch steak, battened and filled with redcurrant, chestnut forcemeat, rolled and garnished served with fired polenta

Local Caught Seabass

Fillet of sea bass served with aubeurre, sautéed potatoes and cream spinach

Morecambe Bay Shrimps

Morecambe Bay Shrimps served with a butternut squash and chive risotto

Platinum Vegetarian Option (V)

## £33.00 Inc. VAT menu includes

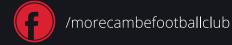
- 3 choices of starter (1 meat, 1 fish and 1 vegetarian option)

- 3 choices of main (1 meat, 1 fish and 1 vegetarian option)

> - 3 choices of dessert (2 options plus a cheese plate)

> > - Tea, coffee and mints

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### **VEGETARIAN MAINS MENU**

### **SILVER**

### Pesto Linguine

Egg linguini tossed with fresh pesto, sun blushed tomatoes and parmesan shavings, served with freshly prepared garlic bread

### Wild Mushroom Woodland Tart

Wild mushrooms cooked in a cream and garlic sauce wrapped in pastry and served with a potato rosti

### Stuffed Pepper

Whole stuffed pepper filled with a lemon cous cous and served with a tomato based sauce

### **PLATINUM**

### **Butternut Squash Ravioli**

Fresh handmade pasta filled with butternut squash, served upon a bed of buttered spinach with a saffron butter sauce

### Artichoke & Ricotta Tart

Spinach, artichoke and ricotta filo mille feuile served with a hollandaise sauce

### Stuffed Aubergine

Half aubergine filled with ratatouille and gratinated with Lancashire cheese

### **GOLD**

### Herb & Pesto Gnocchi

Gnocchi tossed in herbs and pesto and served with a tomato based sauce

### Tomato, Pesto & Pine Kernel Tart

Tomatoes, pine kernels and pesto set in a pastry case and served with dressed mixed leaves

### **Carrot & Courgette Roulade**

Carrots and courgettes filled with a garlic and herb cream cheese served with roasted tomato coulis

### **GLUTEN FREE**

### Root Vegetable Cobbler

Vegetables slowly cooked in a vegetable stock and served with herb scones

#### Pear & Walnut Salad

Seasonal pear tossed with a walnut dressing served with walnut halves, mixed leaves and herb tomatoes

### Vegetable Cutlet

A selection of vegetables bound with a fresh mashed potato infused with herbs and spices, partnered with a tomato and pepper fondue









### **SOUP MENU**

Our comprehensive soup menu has been carefully compiled to offer the widest variety of delicious soups made by our dedicated and award winning chefs.

All our soups are served with a fresh selection of white and wholemeal rolls.

### **GOLD**

Spiced Tomato & Couscous

Roast Butternut Squash & Red Pepper

Sweet Potato & Chilli

Broccoli & Garstang Blue Cheese

Pea, Watercress & Mint

Cauliflower & Stilton

### **SILVER**

Leek & Potato

Tomato & Basil

Carrot & Coriander

Leek & Pumpkin

Seasonal Vegetable

### **PLATINUM**

#### Minestrone

with parmesan croutons

Spiced Root Vegetable

With Crispy Onions

### Wild Mushroom

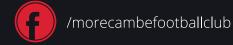
With tarragon crème fraiche

### French Onion

With goats cheese croutons

### Mulligatawny

With a mini naan bread









# CANAPÉ SELECTION

### **Smoked Salmon Pancakes**

Chive pancakes with smoked salmon and sunblushed tomatoes

### Chicken Parfait

Smooth chicken liver with a crisp crostini

### Herb Pâté

Garlic cream cheese and herbs on melba toast

### **Honey Cocktail Sausages**

Cocktail sausages cooked in honey and served with a wholegrain mustard dip

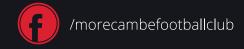
### Parma Ham & Salsa

Slivers of parma ham with a tomato and chive salsa

### Mini Sausage Rolls

Mini sausage rolls with Cumberland sauce

£2.95 per 3 items, per head









## KIDS MENU

### **MAINS**

Chicken Nuggets

Served with chips and beans or peas

Hot Dog

Served with chips and beans or peas

Homemade Pizza Slice

Served with chips and beans or peas

Sausage & Mash

Pasta Bolognaise

### **DESSERTS**

Ice Cream

Fruit Salad

Half portion from corresponding Main Menu

£9.00 inc. VAT

