

Sunday Lunch Menu

Starters

Homemade soup of the day served with croutons, parsley & swirl of cream

Galia melon garnished with seasonal fruits & a raspberry & mango coulis

A smooth chicken liver pate enhanced with garlic, onions & fresh garden herbs finished with brandy and served with hot toast.

Smoked Scottish salmon & king prawns, seasonal salad leaves & a red pepper & spring onion dressing

Fylde chicken breast with braised leeks & chestnut mushrooms in a creamy sauce served in a puff pastry basket

Main Courses

Matured prime rib of beef served traditional with Yorkshire pudding and roast gravy

Thyme roasted chicken breast with a stilton & apple sauce

Half a crispy roast duckling served with seasoning, apple sauce and roast gravy

Loin of pork served with a cider & wild mushroom sauce & crackling

Fillet of Scottish salmon poached in a rich court bouillon & served with a lemon & dill sauce

Roast leg of Bowland lamb spiked with rosemary & thyme served with a minted Yorkshire pudding & a red wine jus

Trofie pasta with spicy tomatoes, garlic & chestnut mushrooms

Choose from our selection of desserts

£15.95

Coffee & mints

£2.75