

Sunday Lunch Menu

Starters

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

Galia melon garnished with Parma ham, served on a bed of rocket

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

Smoked Scottish salmon with a smoked trout mousse served on lemon dressed leaves & stone-ground bread

Pan fried field mushrooms flamed with madeira, garlic & cream served in a puff pastry basket

Main Courses

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

Fillet of chicken breast served with a shallot, red wine & chestnut mushroom sauce

*Loin of pork served with an apple & calvados sauce & parsnip crisps **or** traditional with apple sauce, seasoning & roast gravy*

Fillet of Scottish salmon poached in a rich court bouillon & served with a light watercress sauce

Roast leg of Bowland lamb spiked with rosemary & garlic served with a minted Yorkshire pudding & roast gravy

Crispy roast duckling served with apple sauce, seasoning & roast gravy

Roasted pepper with feta cheese, red onion, cherry tomatoes, mushrooms & thyme

Choose from our selection of desserts

£16.95

Coffee & chocolates

£2.75