

ON ARRIVAL

Millstone Canapés and Olives

APPETISERS

Freshly Prepared Soup of the Day



Smoked Salmon and Poached King Prawns,
celeriac remoulade and lemon



New Season English Asparagus
wrapped in air dried ham with Hollandaise sauce



Pan Fried Fillet of Mackerel,
cucumber noodles, chilli relish and grilled lime



Kidderton Ash Goats Cheese Terrine,
pea shoot, landcress and beetroot salad



Seared Scallops,
grilled black pudding and pea purée

Three course à la carte dinner
£31.95 per person

Two course à la carte dinner
£25.95 per person

Prices include VAT at current rate - service at your discretion.
Guests concerned about the presence of nuts, seeds or other allergens in our food are requested to seek the advice of the Restaurant Manager. Many of our dishes can be prepared free from Gluten please ask for assistance.

ENTRÉES

Fresh Market Fish of the Day



Grilled 10oz Rib Eye Steak **or** 8oz Sirloin Steak,
plum tomato, flat cap mushroom, onion rings,
chips and garlic butter



Herb Roasted Chicken Breast,
chorizo and Tuscan vegetables, roast garlic sauce



Stuffed Aubergine,
spinach, Blacksticks Blue, linguini and herb oil



Roast Rump of Pendle Lamb,
bubble and squeak, Summer greens and lamb stock



Roast Goosnargh Duck Breast,
gooseberry compôte, fondant potato
and port reduction



Grilled Fillet of Bowland Beef (£4.00 supplement),
chicken liver parfait, woodland mushroom
and Maderia jus

DESSERTS

Sticky Toffee Pudding
butterscotch sauce and Huntley's vanilla ice cream



Vanilla Crème Brûlée
homemade shortbread



Lemon Possett
lemon curd ice cream



Baked Egg Custard Tart
raspberry ripple ice cream



Baked Vanilla Cheesecake
compôte of Summer berries



Butlers Board of Local Cheeses
served with oatcakes and plum chutney

RECOMMENDED DESSERT WINES

Château Loupiac Gaudiet, Loupiac, France 2003
A very fruity wine with aromas of acacia and some
toast notes - Half Bottle £15.95

Concha Y Toro, Late Harvest Sauvignon Blanc,
Chile 2004
A complex taste of honey together with mature fruits
- Half Bottle £11.95

Selection of Coffees - £2.25
Selection of Liqueur Coffee - £4.75

LANCASHIRE CHEESES

Inglewhites Sheep's Cheese

The village of Inglewhite lies 14 miles west of Mellor, Adrain and Annette Rhodes produce this firm and mild sheeps cheese, a refreshing change from goats cheese

Handmade Cornish Brie

Contented cows from the Trevarrian Pastures near Newquay produce a rich and creamy Cornish milk giving this brie a warm yellow colour with butter flavours

Blackstick Blue

This blue cheese must be enjoyed at room temperature. It is a cow's milk blue made by Butlers of Preston. Softer and creamier than the traditional blue stilton and orange in colour

Mrs Kirkham's Mild and Crumbly Lancashire Cheese

Whilst Goosnargh is now famous for its poultry and duck, it remains a little known fact that Beesley Farm, home of award-winning cheese maker Mrs Ruth Kirkham, also lies in the village of Goosnargh

Your choice of Cheese served with
homemade Plum Chutney and Oatcakes

RECOMMENDED PORTS

(50ml measures)

Sandemans Vintage, 1985 £7.50

Taylor's Late Vintage, 2002 £4.90

Cockburn's Special Reserve £2.95