

## ON ARRIVAL

Millstone Canapés and Olives

## APPETISERS

Freshly Prepared Soup of the Day



Smoked Salmon and Poached King Prawns,  
celeriac remoulade and lemon



Confit of Goosnargh Duck Leg,  
Creamed Puy Lentils and Smoked Bacon



Kidderton Ash Goats Cheese Terrine,  
Landcress and Beetroot Salad



Brown Shrimp Risotto,  
Lemon and Soft Herb Oil.



Pressing of Local Game,  
Plum Chutney and Toast

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



Roast Guinea Fowl,  
Bread Sauce, Parsnip Chips, Pancetta and Juniper Jus



Baked Aubergine and Butternut Squash  
with Spiced Spinach, Chick Peas and Basmati Rice



Herb Roasted Chicken Breast,  
Chorizo and Tuscan Vegetables, Roast Garlic Sauce



Grilled 10oz Rib Eye **or** 8oz Sirloin Steak,  
Plum Tomato, Flat Cap Mushroom, Onion Rings,  
Chips and Garlic Butter



Rack of Pendle Lamb,  
Buttered Curly Kale, Autumn Vegetable  
and Mutton Broth

## DESSERTS

Sticky Toffee Pudding,  
Toffee Sauce and Huntley's Vanilla Pod Ice Cream



Vanilla Crème Brûlée  
Homemade Shortbread



Melting Chocolate Fondant  
Double Cream Ice Cream



Autumn Berry Compôte,  
Vanilla Ice Cream and Meringue



Iced Rum and Raisin Parfait  
Caramelised Bananas



Butler's Board of Local Cheeses,  
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

RECOMMENDED PORTS (50ml measures)

Sandemans Vintage, 1985 £7.50

Taylor's Late Vintage, 2002 £4.90

Cockburn's Special Reserve £2.95

Selection of Coffees - £2.25

Selection of Liqueur Coffee - £4.75

Selection of Tea - £2.45

We've let the tea out of the bag...only the largest tea leaves and the tastiest, chunkiest fruit and herbs make it in to our tea.

Cuppa Tea

(Traditional English Breakfast leaves, Indian Assam, Chinese Yunnan, Sri Lanka Ceylon)

Easy Green

(Chinese Yunnan Green Tea)

Earl Grey

(Sri Lankan Ceylon, Bergamot Oil, Calendula Petals)

Lemon and Ginger

(Ginger Pieces, Lemon Verbena, Rosehip, Apple Peel, Lemon Peel)

Fruit Punch

(Hibiscus, Rosehip, Strawberry, Orange, Lemongrass, Apple Peel)

Moroccan Mint

(Gunpowder Green Tea, Peppermint Leaves)

All teas are served with our homemade shortbread