

## *Dinner Menu*

*Sprout Top Soup with Roast Chestnut and Nutmeg Chantilly*

*Fish Cakes with Thai Herbs, Sweet Chilli and Orange Sauce*

*Gateau of Goosnargh Duck, Potato and Savoy Cabbage, Mushroom Vinaigrette*

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*Roast Holker Hall Lamb Rump with Marjoram and Organic Yellow Soya Beans*

*Pot Roast Goosnargh Chicken with Chorizo, Kale and Pea's*

*Grilled Salmon, Wilted Spinach, Chive Beurre Blanc*

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*Mango and Passion Fruit Soufflé*

*Warm Chocolate and Hazelnut Brownie, Clotted Cream*

*British Farmhouse Cheese*

*3 Courses £25.50*

*All prices are inclusive of 17.5% VAT*