

## MENU OPTIONS

### **Menu 1 £28.00**

*Homemade Soup served with Crispy Bread Rolls*  
£5.50

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*Confit Shoulder of Pork, Fillet & Crispy Crackling*  
*Purée Potatoes, Wilted Greens, Apple and Sage Reduction*  
£15.50

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*Individual Rhubarb Crumble with English Custard*  
*& Vanilla Ice Cream*  
£5.50

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*Freshly Ground Colombian Coffee* £1.50

### **Menu 2 £29.50**

*Poached Salmon Galantine, Cucumber, Basil Dress Lemon Mayonnaise*  
£6.50

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*Roast Horseshoe Farm Chicken Basted with Lemon Thyme*  
*, Garden Vegetables, Purée Potatoes*  
£16.00

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*Raspberry Poached Fig, Lemon Curd, Doughnuts, Raspberry Sorbet*  
£5.50

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*Freshly Ground Colombian Coffee* £1.50

### **Menu 3 £32.00**

*Smoked Scallop Cheesecake, Potato Salad Dressing, Pickled Cucumber, Tomato Foam*  
£7.50

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*Home Corned Horseshoe Farm Beef, Horseradish Dumpling, Braised Carrots*  
*Puree Potato, Wilted Greens*  
£17.50

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*Tarte Tatin of Cheshire Apples, Toffee Apple Ice Cream, Cider Sauce*  
£5.50

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*Freshly Ground Colombian Coffee* £1.50

**Menu 4 £32.50**

*Twice Baked Cheshire Cheese Soufflé, Pickled Young Leeks,  
Organic Garden Leaves*

£7.00

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*Honey Roast Breast of Goosnargh Duckling, Apple Stuffing,  
Sage Reduction, Seasonal Vegetables*

£18.50

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*Bread & Butter Pudding, Vanilla Ice Cream*

£5.50

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*Freshly Ground Colombian Coffee £1.50*

**Menu 5 £33.50**

*Seasonal Melon & Fruits, Oriental Passion Fruit Juice*

£7.00

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*Confit Shoulder & Roast Leg of Lamb, Boned & Roasted Potatoes, French Beans  
& Carrots, Rustic Sauce*

£19.50

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*Melting Ginger Pudding, Iced Double Cream, Caramel Custard*

£5.50

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*Freshly Ground Colombian Coffee £1.50*

**Menu 6 £36.00**

*Potted Goosnargh Chicken, Wholemeal Toast, Nutmeg Butter*

£8.50

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*Roast Rib of Cheshire Charolais Beef with Yorkshire Pudding, Roasting Juices,  
Roast Potatoes, Seasonal Vegetables*

£19.50

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*Manchester Tart, Goats Milk Vanilla Ice Cream,  
Raspberry Puree*

£6.50

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*Freshly Ground Colombian Coffee £1.50*

**Menu 7 £36.00**

*Crispy Duck Leg, Salad of Smoked Umbrian Lentils, Pickled Baby Beet Vinaigrette*

£8.00

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*Roast Saddle of Holker Hall Lamb, Purée Potatoes, Seasonal Vegetables*

£20.00

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*Melting Chocolate Pudding, Chocolate Salted Caramel Ice Cream*

£6.50

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*Freshly Ground Columbian Coffee £1.50*

**Menu 8 £39.50**

*Steamed Supreme of Scottish Salmon, Asparagus & Avriga Caviar,  
Garden Herb Salad, Sour Cream Dressing*

£8.50

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*Whole Roast Fillet of Cheshire Charolais with Thyme Pudding, Dauphinoise Potatoes,  
Seasonal Vegetables*

£24.00

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*Iced Vanilla Cheesecake Soufflé, Raspberries, Raspberry Sorbet,*

£7.50

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*Freshly Ground Columbian Coffee £1.50*

**Menu 9 £44.00**

*Roast Sea Bass, Leek Purée, Caramelized Shallots,  
Red Wine Vanilla Reduction*

£9.50

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*Lemon and Basil Sorbet*

£3.50

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*Rack of Holker Hall Lamb with a Herb Crust,  
Hot Pot Potatoes, Seasonal Vegetables*

£23.00

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*Champagne Jelly, Nectarines & Raspberries, Honey Ice Cream*

£6.50

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*Freshly Ground Columbian Coffee £1.50*

## VEGETARIAN MENU OPTIONS

*All dishes can also be used as alternative starters and main courses for the whole party.*

### **Soups**

*(When in season)*

*Jerusalem Artichoke with Truffle Oil, Cream of Mushroom with Garden Herbs, Tomato & Basil with Cheshire Cheese Croutons, Leek & Potato Soup, Carrot & Coriander*  
£5.50

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### **STARTERS**

*Poached and Deep Fried Horseshoe Farm Egg, Wild Mushrooms "A La Crème"*  
£8.90  
*Tian of Sweet Baby Plum Tomatoes, Seared Aubergine, Fresh Asparagus, "Flower" Olive Oil*  
£9.10  
*Goat Cheese Fritters, Sweet and Sour Red Onion, Parsley Salad, Honey*  
£8.00/£16.00

### **MAIN COURSES**

*Salt Grilled Asparagus, Chive Purée Potatoes, Virgin Oil*  
£9.00/£18.00  
*Choice of Homemade Risottos*  
*Mushroom - Green Pea Vegetables - Tomato and Basil - Butternut and Almond*  
£8.50/£17.00  
*Tomato, Shallot & Goat's Cheese, Tart Tatin, Rocket Salad*  
£7.00/£14.00  
*Fresh Pasta Porcini, Truffle Foam*  
£9.00/£18.00  
*Artichoke and Wild Mushrooms, Baked in Puff Pastry, Tomato & Basil Sauce, Fondant Potatoes, Seasonal Vegetables*  
£8.00/£16.00

## *ADDITIONAL MENU ITEMS*

*Selection of Canapés on arrival £5.50 Per Person*

*For those requiring something a little more substantial Where Time Permits  
May wish to choose from the following:*

### *Suggested Canapés*

- Mini Black pudding Shepherds Pie - £1.00*  
*Smoked Salmon Mousse, Wholemeal Croûton - £1.00*  
*Asparagus Frittata - £1.00*  
*Chicken Liver Parfait - £1.00*  
*Chipolata Sausage, Mustard Mayonnaise - £1.00*  
*Chicken Samosa - £1.50*  
*Goat's Cheese, Sweet & Sour Cherry Tomatoes, Wholemeal Croûton - £1.50*  
*Cheshire Cheese and Leek Fritter - £1.00*  
*Tempura King Prawn, Sweet Chili Dip - £3.00*  
*Morecombe Bay Potted Shrimps, Wholemeal Toast - £3.00*  
*Home Smoked Salmon, Sour Cream, Wholemeal Toast - £3.00*  
*Fresh Asparagus & Parma Ham £3.50*  
*Fresh Scallop, Potato Puree £4.00*  
*Grilled Fresh Tuna, Salad Nicoise £4.00*  
*Crab "Melba" £4.00*  
*Lobster Macallions & Mango Poppadoms £6.00*  
*Bulgava Caviar, Scrambled Eggs £8.90*
- Petit Fours & Chocolates with your Coffee - £1.00 per head*  
*Small Portion of British & Irish Cheeses - £6.50 per head*  
*Full Portion of British & Irish Cheeses - £10.50 per head*  
*Small Portion of Lancashire and Cheshire Cheeses - £4.00 per head*  
*Full Portion of Lancashire and Cheshire Cheeses - £7.20 per head*

*Prices shown are subject to seasonal change.*