

## *Sunday Lunch*

*Sprout Top Soup with Roast Chestnuts and Nutmeg Chantilly*

*Homemade Fish Cakes with Thai Herbs, Spring Onion and Coriander Salad*

*Potted Horseshoe Farm Pork, Mustard Vinaigrette*

*Gateau of Goosnargh Duck and Savoy Cabbage, Wild Mushroom Dressing*

*Orecchiette with Curly Kale, Beacon Blue and Walnuts*

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*Roast Cheshire Charolais Sirloin of Beef, Yorkshire Pudding, Roast Gravy*

*Slow Cooked Shank of Holker Hall Salt Marsh Lamb basted with Rosemary*

*Grilled Goosnargh chicken with Chorizo and Peas*

*Sautéed Calves Liver, Mash, Mustard and Tarragon Sauce*

*Poached Supreme of Salmon, Buttered Spinach, Champagne Sauce*

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*Selection of British Artisan Cheese*

*Mango and Passion Fruit Soufflé, Raspberry Sorbet*

*Lemon Polenta Cake, Lemon Sorbet*

*Bread and Butter Pudding, Vanilla Ice Cream*

*Warm Sticky Chocolate Brownie, Clotted Cream*

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*£18.50 Inclusive of Coffee and Petit Fours*

*All prices are inclusive of 17.5% VAT*