



THE
WHITE CROSS
GROUP BOOKING MENU

Carrot & Coriander Soup

Herb crème fraîche, crusty bread, salted butter.

Smoked Haddock Fish Cakes

Horseradish & parsley mayonnaise, dressed mixed leaf salad.

Chicken Liver & Pink Peppercorn Pate

Toasted ciabatta, pancetta crumb, rhubarb chutney.

Wild Mushroom & Red Onion Croquette (v)

Tomato & chilli ragu, micro coriander.



Swarbricks of Goosnargh Corn-fed Chicken Breast Wrapped in Pancetta

Leek & wholegrain mustard cream sauce, creamy mashed potatoes, chorizo and roasted vegetables.

8oz Marinated Lune Valley Lamb Steak

Rosemary, mint & wholegrain mustard marinade, roasted vine cherry tomatoes, sweet potato fries, green beans.

Roasted Butternut Squash & Goats Cheese Filo Parcel (v)

Beetroot puree, wilted spinach, crushed sage new potatoes, garlic chives.

Pan Fried Hake Fillet

Mussel & caper butter sauce, sautéed new potatoes, green beans, crispy pancetta crumb, lemon balm.



Dark Chocolate & Cointreau Pot

Orange & Cointreau jelly, Cinnamon shortbread biscuits.

Sticky Toffee Pudding

Butterscotch sauce, cool cow vanilla ice-cream.

Strawberry & Coconut Panna Cotta

Strawberries, lemon & mint syrup.

Lancashire Cheeseboard

Inn Keepers Choice, Blacksticks Blue & Tasty Lancashire cheese, Chorley cake, Miller's Damsel toast, rhubarb & ginger chutney, celery batons.

3 Courses £20 or 2 courses £16