



GROUP BOOKING MENU

Tomato & Red Pepper Soup (vegan)

Mini tin loaf, salted butter.

Pork, Pistachio & Apricot Terrine

Piccalilli, grilled focaccia.

Smoked Mackerel Pate

Chicory, grilled pancetta, chive oil.

Confit Field Mushroom (v)

Garstang blue cheese, toasted almonds, parsley oil.



Pan Roasted Chicken Breast

Mashed potato, creamed leeks, pancetta, oyster mushroom.

Braised Lamb Shank

Mashed potato, buttered green vegetables, red wine jus.

Sweet Potato, Chick Pea & Spinach Dahl (vegan)

Basmati rice, cucumber & mint raiti, onion bhaji.

Roasted Mediterranean Vegetable & Goats Cheese Filo Parcel (v)

Fondant potato, tenderstem broccoli, spinach puree.

Smoked Haddock Fish Pie

Smoked haddock, salmon, asparagus, paprika mashed potato, soft boiled egg, buttered green vegetables.



Sticky Toffee Pudding

Toffee sauce, Walling's salted caramel ice-cream.

Cherry & Amaretto Sponge (vegan)

Amaretto syrup, toasted almonds, cherry granita.

White Chocolate Panna Cotta

Crystallised chocolate, chocolate brownie, raspberry coulis.

Lancashire Cheeseboard

Tasty Lancashire, Black Sticks Blue & Smoked Lancashire, Chorley cake, Miller's Damsel toast, rhubarb & ginger chutney, grapes.

3 Courses £22 or 2 courses £18