



LANCASTRIAN LUNCH

Cream of Wild Mushroom Soup with fresh parsley
Black Pepper & Mustard Silverside of Beef with Yorkshire Pudding
Homemade Apple & Rhubarb Crumble with Vanilla Pod Custard

30th Jan, 6th Mar, 10th Apr, 18th Sep, 30th Oct

Country Vegetable Soup with herb croutons
Roasted Chicken Breast & Stuffing with kilned chipolata and pan gravy
Sticky Toffee Pudding with Warm Toffee Sauce

6th Feb, 13th Mar, 25th Sep, 6th Nov

Cream of Leek & Potato soup with pesto drizzle
Sauteed Steak & Mushrooms with peppercorn sauce
Golden Syrup Sponge Pudding with custard

13th Feb, 27th Mar, 9th Oct, 13th Nov

Tomato & Basil Soup with roasted cumin seeds
Slow Roasted Lamb Shank with Thyme mash and red wine sauce
Apple Strudel with Bavarian cream

20th Feb, 3rd Apr, 11th Sept, 23rd Oct, 20th Nov

Traditional Farmhouse Pate with mixed leaves & crusty bread
Chicken Jambonette with dauphinoise potatoes & white wine sauce
Mixed Berry Cheesecake with vanilla cream

8th May, 12th Jun, 10th Jul, 14th Aug

Summer Melon Cocktail with fruit coulis
Roast Rib of Beef, Yorkshire Pudding & rich pan gravy
Coffee & Mandarin Gateau

15th May, 17th Apr, 26th Jun, 17th Jul, 21st Aug

Wild Game Terrine with tossed salad & balsamic dressing
Herb Crusted Leg of Lamb with rosemary and mint gravy
Chocolate Duo Teardrop with forest fruit coulis

22nd May, 24th April, 3rd July, 24th July, 28th Aug

Halloumi, Chorizo & Tomato Salsa with Melba toast and mixed leaves
Tenderloin of pork with mushroom & calvados cream sauce
White Chocolate & Raspberry Delice with fresh cream

29th May, 19th Jun, 31st Jul, 4th Sep

VEGETARIAN OPTION

Please note Vegetarian Starters will only be provided where the standard starter is not suitable.

Pulled Bourbon BBQ Jackfruit and Pimento Bake with Goats Cheese

Jan

Mediterranean Vegetable Wellington

Feb

Charred Courgette, Lemon and Goats Cheese Tart

Mar

Baked Ratatouille & Goats Cheese, individual Ramekin

Apr

Falafel and Feta Salad with Tzatziki Dressing
Pulled Bourbon BBQ Jackfruit and Pimento Bake with Goats Cheese

May

Caprese Salad with Balsamic
Charred Courgette, Lemon and Goats Cheese Tart

Jun

Roast squash with goat's cheese & puy lentils

Aubergine, tomato & halloumi pie

Jul

Truffled mushroom pate
Baked ratatouille & goat's cheese, individual ramekin

Aug

Roast squash with goat's cheese & puy lentils
Aubergine, tomato & halloumi pie

Sep

Mediterranean Vegetable Wellington

Oct

Halloumi and Spiced Tomato Bake on a bed of Orzo

Nov