



## LANCASTRIAN LUNCH

Wild Mushroom Soup with Fresh Parsley  
Roasted Leg of Lamb with Thyme Pomme Puree & Minted Gravy  
Golden Syrup Sponge Pudding with Vanilla Pod Custard

### Vegetarian

*Wild Mushroom Soup with Fresh Parsley  
Tomato, Halloumi & Aubergine Pie  
Golden Syrup Sponge Pudding with Vanilla Pod Custard*

**28<sup>th</sup> Jan | 18<sup>th</sup> Feb | 24<sup>th</sup> Mar | 15<sup>th</sup> Sep | 3<sup>rd</sup> Nov**

Farmhouse Vegetable Soup with Croutons  
Roasted Turkey Breast served with Kilted Sausage, Stuffing Ball & Gravy  
Apple & Rhubarb Crumble with Homemade Custard

### Vegetarian

*Farmhouse Vegetable Soup with Croutons  
Ratatouille & Goats Cheese Bake  
Apple & Rhubarb Crumble with Homemade Custard*

**3<sup>rd</sup> Feb | 25<sup>th</sup> Feb | 31<sup>st</sup> Mar | 22<sup>nd</sup> Sep | 20<sup>th</sup> Oct | 10<sup>th</sup> Nov**

Cream of Leek & Potato Soup with Chive Snippets  
Roast Chicken Breast with Chipolata, Stuffing Ball & Pan Gravy  
Sticky Toffee Pudding with Madagascan Vanilla Ice Cream

### Vegetarian

*Cream of Leek & Potato Soup with Chive Snippets  
Butternut Squash & Celeriac Gratin  
Warm Sticky Toffee Pudding with Madagascan Vanilla Ice Cream*

**4<sup>th</sup> Feb | 2<sup>nd</sup> Mar | 1<sup>st</sup> Sep | 29<sup>th</sup> Sep | 26<sup>th</sup> Oct | 16<sup>th</sup> Nov**

Roasted Tomato & Basil Soup with Garlic Croutons  
Pepper Crusted Silverside of Beef served with Yorkshire Pudding & Rich Pan Gravy  
Steamed Chocolate Sponge with Crème Anglaise

### Vegetarian

*Roasted Tomato & Basil Soup with Garlic Croutons  
Ratatouille & Goats Cheese Bake  
Steamed Chocolate Sponge with Crème Anglaise*

**11<sup>th</sup> Feb | 3<sup>rd</sup> Mar | 8<sup>th</sup> Sep | 27<sup>th</sup> Oct | 17<sup>th</sup> Nov**

Prawn & Egg Harlequin Salad with Malted Buttered Bread  
Wholegrain Mustard Studded Topside of Beef with Yorkshire Pudding and Rich Gravy  
Cookies & Cream Cheesecake with Fresh Cream

**Vegetarian**

*Caprese Salad with Pesto & Balsamic*  
*Vegetarian Moussaka*  
*Cookies & Cream Cheesecake with Fresh Cream*

**7<sup>th</sup> Apr | 2<sup>nd</sup> June | 7<sup>th</sup> July | 25<sup>th</sup> Aug |**

Ham Hock & Leek Terrine with Baby Salad, Sweetcorn Relish & Tiger Baguette  
Supreme of Country Chicken with Tarragon Creamed Potatoes and Mushroom Cream Sauce  
Caramelised Biscuit Cheesecake with Toffee Drizzle & Fresh Cream

**Vegetarian**

*Roasted Butternut Squash, Mozzarella & Puy Lentil Salad*  
*Mediterranean Wellington with Tomato Jus*  
*Caramelised Biscuit Cheesecake with Toffee Drizzle & Fresh Cream*

**14<sup>th</sup> Apr | 12<sup>th</sup> May | 9<sup>th</sup> June | 14<sup>th</sup> July | 11<sup>th</sup> Aug |**

Chicken & Wild Mushroom Terrine with Mixed Leaves, Sourdough Bread & Red Onion Chutney  
Minted Lamb Shank with Rosemary Pomme Puree & Red Wine Jus  
Rhubarb, Chocolate & Ginger Cake with Fresh Cream

**Vegetarian**

*Falafel & Creamy Avocado Salad*  
*Chestnut Mushroom, Leek & Brie Tart*  
*Rhubarb, Chocolate & Ginger Cake with Fresh Cream*

**21<sup>st</sup> Apr | 19<sup>th</sup> May | 23<sup>rd</sup> June | 21<sup>st</sup> July | 18<sup>th</sup> Aug |**

Brussels Pate with Mixed Salad, Rye Bread & Plum Chutney  
Honey Roasted Gammon & Pineapple with Lancashire Rarebit Sauce  
Salted Caramel Brownie with Raspberry Coulis & Fresh Cream

**Vegetarian**

*Courgette, Mushroom & Feta Frittata*  
*Tomato, Halloumi & Aubergine Pie*  
*Salted Caramel Brownie with Raspberry Coulis & Fresh Cream*

**28<sup>th</sup> Apr | 26<sup>th</sup> May | 30<sup>th</sup> June | 28<sup>th</sup> July |**