

## Menu (£20 per person)

**Mozzarella and Sun blushed Tomato Salad** (Vegetarian-V) (Gluten free-G)  
*Dressed with a lime vinaigrette*

**Prawn Cocktail** (Pescatarian-P) (G)  
*Served with brown bread\* and butter*

**Vegetable Soup** (V) (G)  
*Served with a bread roll\* and butter*

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**Slow Roasted Topside of Beef** (G\*- Gluten free option available on request)  
*With Yorkshire pudding, pan gravy and roast potatoes*

**Poached Chicken Fillet** (G\*)  
*Masked with a Julienne of leek, white wine & cream chicken veloute and new potatoes*

**Hake** (P) (G\*)  
*Lightly spiced red pepper and garlic crust on a cherry tomato salsa and sautéed new potatoes wedges*

**All served with vegetables**

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**Traditional Apple Pie**  
*Served with jugs of cream*

**Choux Bun**  
*Chocolate covered Choux bun filled with sweet cream*

**Cheesecake**  
*Served with a fruit coulis*

## VEGETARIAN OPTIONS

**Oriental Stir Fry** (G)  
*Crunchy vegetables & basmati rice sautéed in olive oil, soy sauce & Chinese spice*

**Wild Mushroom Stroganoff**  
*Presented in a crispy pastry case with Chefs choice of potato dish*

**Mediterranean Vegetable Kebab** (G)  
*Glazed with goat's cheese, served on a bed of cous cous & spiced chick peas*

**Spinach and Red Pepper Lasagne**  
*Served with crisp garlic bread*  
**Stuffed Aubergine** (G) also, dairy free and suitable for vegans  
*Italian vegetables in an aubergine case, served with Couscous & spiced chick peas*

## CHEESE AND BISCUITS

A selection of four Lancashire cheeses served with celery, grapes and savoury biscuits (G\*)

Cheese and biscuits can be added as a dessert option on any menu for a small supplement

(As a separate course @ £5.95 per person)

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**Tea/Coffee & Mints included**