



## DINNER PARTY MENUS

Please remember all of these menus can be adapted for your wedding banquet /corporate dinner

All priced per person

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### Hot Starters

Risotto of Cumbrian Ham, smoked Garlic and parsley served with parmesan foam  
Pan Roasted Scallops with a spring pea puree, carrot and Cumin puree and a Lemon thyme jus  
Oven Roasted John Dory served with a confit tomato terrine and a sauce vierge  
Crispy Confit of Goosnargh Duck served with Red Onion Marmalade, Crisp Leaves and a Truffle dressing.  
Cannelloni of Devonshire crab served with a dill Hollandaise  
Twice baked Cashel Blue Cheese Soufflé with Pickled walnuts  
Galia Melon served with seasonal fruits and lemon grass sorbet  
Char grilled Formby Asparagus served with champ potatoes, chervil puree and parmesan crackling  
Hot terrine of black and white pudding served with Pease pudding and smoked red wine jus  
Northumberland Baltic fondue with a pistachio and honey gratin served with root vegetable crisp  
Roast Langoustine and smoked Saffron Parpedelle

### Cold starters

Goosnargh Chicken Liver and Mead Parfait with a Lemon Thyme Marmalade and Warm Brioche.  
Fois gras and Mallard terrine served with a sauternes jelly and crispy brioche  
Carpaccio of Bow land Beef with a Formby Asparagus Mousse, Parmesan Crackling and Arichide dressing.  
Wild Mushroom and watercress pate served with a truffle Mascarpone and sourdough. v  
Per nod Cured Salmon served with a Lemon and Fennel salad served with Soda bread.  
Salad of black satin figs, goat's cheese, and a blood orange reduction  
Potted Southport Shrimps with Mace and Garden chives, savoury Muffin  
Goosnargh Chicken Galantine served with trompette mushrooms and roast hazelnuts  
Grav lax of salmon and young leek Mosaic with a lemon crème fraiche



## Soups

French Onion soup served with a Smoked Kirk hams croute  
Roast Banks Tomato, basil and confit garlic  
Game consommé served with pearl barley, quails eggs and truffle  
Smoked Garlic and Potato Veloute  
Carrot, Loveage and Cumin soup v  
Caramelized Cauliflower soup v  
Sweet potato and veloute with a coriander foam  
Scottish Rockfish soup with a Garlic dressing  
Cappuccino of Haricot Beans with St George Mushrooms and Hazel Nut oil. v  
Cheshire Ham and Green Pea soup

## Fish

Our fish is purchased daily from Fleetwood Market  
If you require your fish to be cooked simply i.e. grilled please just ask our friendly staff

Seared Sea Bass with buttered spinach, parsnip and vanilla puree red wine jus  
Loch fyne Salmon slowly cooked with Orange served with Caspian pearls and coriander crushed potatoes  
Liverpool Bouillabaisse served with saffron potatoes and young vegetables  
Roast Monkfish served with duck confit and a roast pepper royal  
Roast Dover Sole served with young vegetables and buttered jersey royals and lemon aioli  
Southport Lobster served with its own bisque and a medley of young vegetables or served like the Dover sole above



### **Poultry/Game**

Pan fried Corn-fed chicken with braised celery, fondant potatoes and a lemon thyme jus.

Roast Goosnargh duck served with rosemary dumplings, young vegetables potato cake and a mead scented jus

Roast boneless Poussin served with a parsnip rosti, medley of green vegetables and a Pennine honey jus.

Lancashire rabbit with a thyme and bacon farce wrapped in Cumbrian ham served with truffled lentil du puy

Milk fed Squab Pigeon served with a mushroom tortellini, beetroot fondant, hazelnut puree and a hermitage jus

### **Pork**

Roast suckling Pig served with quince puree, crispy sage and a smoked hickory sauce.

Confit of old spot belly pork served with braised red cabbage, roast scars brick carrots, potato rosti and a sage jus

Braised Ham Hock served with Parsley Mashed Potatoes broad beans and a parsley sauce.

Roast loin of Lancashire pork served with its own crackling, fondant potato, pod vegetables and apple compote

Cider wash Gammon served with a chive pomme puree, crushed root vegetables and a tarragon sauce

### **Beef**

Pan fried Rib eye steak served with prune and thyme layered potato cake, medley of pod vegetables and a Madeira jus

Braised daube of beef served with spinach, wild Mushroom Ravioli and parsnip Crisps.

Fillet of beef served with an oxtail faggot, celeriac fondant finished with Hermitage jus

5 hour braised shin of Beef served with Cumbrian ham, Mushrooms, horseradish mash and a rich red wine jus

Fillet steak Rossini served with seared foie gras, buttered spinach and fondant potato truffle infused jus

Bowland 5 week hung beef choose your cut of meat from, Fillet, Rib eye, Sirloin, Château Briand and T-bone , Served with chunky chips and Young vegetables

*We can also do our steaks with a traditional garnish and béarnaise or pepper sauce.*



### **Lamb**

Confit Shoulder of Bowland Lamb served with Chive mash, Baby veg and rustic Sauce.

Herb crusted Rack of Lamb served with Boulangre Potatoes Fine beans and an herb jus.

Trio of Bowland Lamb

Chump of Lamb Niciose salad

Seared Loin of salt marsh lamb served with aubergine caviar, tomato fondue, purple basil pesto and turned jersey royals

### **Vegetarian v**

Sorrel and Ricotta Gnocchi served with Lemon and nutmeg sauce.

Hazelnut Scallops with port braised conference pear and port syrup.

Spinach and Tomato Risotto with Lemon and Black pepper oil.

We also have a vegan menu available on request.

### **Dessert v**

Crème brulee served with Granny smith jus and fruit crisp

Depending on your taste and the season we offer assiete plates of certain ingredients i.e. Chocolate strawberry, raspberry etc what's your fancy?

Brioche and butter pudding with an apricot glaze and good thick custard.

Cherry and Kirsch trifle with a pistachio biscuit

Almond and Basil Shortbread with Strawberry compote

Black forest gateau served with cherry ice

Rhubarb and apple crumble served with English custard and vanilla ice

Caramelised Banana and bitter chocolate parfait served with a Hazelnut praline

Apple Tart tatin served with a vanilla ice cream and raisin caramel