Mother's Day
MENU

STARTERS

Chef's Table
Make your choice from our extensive selection of the freshest seafood, artisan cured meats and seasonal salads

Inca Tomato Salad V
Boccacini mozzeralla, rocket and basil pesto

Cream of Vegetable Soup V
Herb croutons

Chicken Liver Parfait
Ciabatta, house pickled shallots, blood orange gel

Prawn and Smoked Salmon Cocktail
Tomato salsa, guacamole, lemon and spicy Marie rose sauce

MAINS

Slow Roasted Rump of Bowland Forest Beef
Yorkshire pudding, creamed horseradish and gravy

Roasted Chicken Supreme
Yorkshire pudding pigs in blanket and stuffing with roast gravy

The above main courses are served with duck roasties, cauliflower cheese and market vegetables

Grilled Fillet of Cod
Tender stem broccoli, buttered new potatoes, lemon, hollandaise sauce

Risotto of Garden Pea V
Broad beans and asparagus, parmesan crackling

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FOR AFTERS

Sticky Toffee Pudding
Butterscotch sauce and vanilla ice cream

Egg Custard Tart
Rhubarb

Yorvale Ice Cream
Otis Spunkmeyer cookie crumb and fruit sauce

Mature Cheddar and Cheshire Blue Cheeses
with grapes, celery and biscuits

Allergen Information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.