

From 4pm till 7pm we are serving our Normal menus as a tea time sitting

NEW YEARS EVE 2017

£38 PER PERSON 3 COURSES

STARTERS

Belly Pork

Chilli, Soy, Honey Noodles, Pak Choi, Sesame Oil, Kale

Goosnargh Chicken & Duck Liver Pate

Seasonal Chutney, Balsamic Pearls, Sourdough

Dry Rub Salt & Pepper Ribs

Honey & Soy Glaze, Chilli, Crispy Kale

(V) Seasonal Soup & Bread

Made using locally Sourced Ingredients

Port of Lancaster Salmon

Crab Cake, Beetroot, Shallot

(V) Spiced Potato Cakes

Tomato & Chickpea Cassoulet, Yogurt

MAIN COURSES

Chicken & Coconut Lahori

Wing, Pancake, Squash, Pilau Rice, Poppadum & Chutneys

(Ve) Butternut Squash & Aubergine Tagine

Cauliflower Steak, Almond Milk Cream, Flatbread, Pomegranate Molasses, Dukka

Herb Crusted Seabass

Spiced Potato Cakes, Confit Chorizo, Charred Cauliflower, Cabbage, Bisque

10oz Thick Cut Rump

Choose a side & a sauce

Chips, Fries or Mash

Pepper Sauce, Diane, Red Wine & Stilton, Smokey BBQ, Sticky Bourbon Glaze, Bone Marrow Gravy

(V) Risotto

Goats Cheese, Greens, Lemon
ADD PRAWNS

Dry Rub Salt & Pepper Ribs

Red Cabbage Coleslaw, Fries, Honey & Soy Glaze, Chilli, Spring Onion

King Prawn Linguini

Tomato, Garlic, Olive Oil

8oz Sirloin

Choose a side & a sauce

Chips, Fries or Mash

Pepper Sauce, Diane, Red Wine & Stilton, Smokey BBQ, Sticky Bourbon Glaze, Bone Marrow Gravy

Triple Jack Burger

Burger topped with Monetary Jack Cheese, Bourbon Soaked Brisket & Coke Glazed Bacon served with Fries & Onion Rings

DESSERTS

Chocolate Cheesecake Mulled Berries, Meringue

Cheeseboard Chef Jonny's Fruitcake, Onion Chutney, Crackers

Sticky Toffee Pudding Butterscotch Sauce & Vanilla Ice Cream

Rich Madagascan Vanilla Brûlée Cookie