

party menu

Starters **Tempura of Bury Black Pudding**
with apple, bacon, Lancashire cheese and mustard vinaigrette

Cream of Leek and Potato Soup

Smoked Haddock Fishcake
with tartare sauce

Main Courses **Cornfed Chicken Breast**
with creamed wild mushrooms

Fillet of Seabass
with samphire and lemon oil

Confit of Lamb Shoulder
with lentils, rosemary and tomatoes

Roasted new potatoes and seasonal vegetables
are served with each main course

Desserts **Ginger Sponge**
and custard

White Chocolate Cheesecake Mousse
stewed summer fruits and raspberry ripple ice cream

Selection of British Farmhouse Cheese
with biscuits

Tea, Coffee and Fudge

£28.50 per person

£10.00 per person non-returnable
deposit required