
SET MENU FOR LARGE GROUP BOOKINGS

3 COURSES FOR £25

STARTERS

- Soup of the Day *oven fresh bread roll and butter*
- Baked Goats Cheese (v) *balsamic salad, raspberry vinegar beetroot*
- Stuffed Mushrooms (v) *breadcrumbs, garlic, parsley and a garlic croute*
- Prawn Pil Pil *tiger prawns, garlic, chorizo, cherry tomatoes, chillies, smoked paprika, garlic crouton (£3 supplement)*
- Duck Leg Spring Roll *sticky plum sauce*
- Salt & Pepper Chicken Wings *in a crispy light batter, with onions, chillies, garlic and spring onions*
- Speared Asparagus *soft poached egg and cider vinegar syrup*
- Fillet Steak Salad *with St Agur cheese and Jack Daniel's dressing (£4 supplement)*

MAINS

- Chicken Breast *Lancashire cheese, leek and chive sauce, crispy parma ham, hand cut chips and buttered vegetables*
- Braised Steak & Red Wine Pie *puff pastry, hand cut chips and mushy peas*
- Cod Fillet *salt and vinegar mashed potato, smashed peas, garden pea and pancetta cream sauce*
- Slow Roasted Brisket of Beef *Yorkshire pudding, mashed potatoes, red wine gravy and buttered vegetables*
- Chicken Katsu *crispy breaded chicken breast in our version of this classic Japanese sauce, served with half sticky rice and half hand cut chips*
- 10oz Fillet Steak *hand cut Ribble Valley Hereford Aged, served with vine tomatoes, onion rings, mushrooms, hand cut chips and peppercorn sauce (£10 supplement)*
- Pesto, Roasted Courgette & Asparagus Fusilli (v) *topped with Kidderton ash goats cheese and basil oil*
- Seafood Tikka Curry *hake, cod and tiger prawns in a tikka sauce served with half hand cut chips and half basmati rice*
- Wild Mushroom & Spinach Risotto (v) *topped with parmesan cheese*

DESSERTS

- Flourless Chocolate Cake with Hot Chocolate Sauce *with vanilla ice cream*
- Bramley Apple & Toffee Cobbler *with crème anglaise*
- Sticky Toffee Pudding with Butterscotch Sauce *with vanilla ice cream*
- Rhubarb Crème Brûlée *with candied rhubarb*
- Milk Chocolate & Baileys Cheesecake *with vanilla ice cream*
- Pear & Apple Crumble *with crème anglaise*

We require a pre order for your party one week prior to your booking.

To make a booking for a large group, a non-refundable deposit of £10 per person is required.

Please call us on 01254 813528 for details or to book.