



PARTY MENU 1

25

Seasonal Soup Bowl (n)
Artisan Bread

Smoked Haddock & Spinach Pancake
Baked with Thermidor Sauce

Roasted Mediterranean Vegetables (v) (g)
Sweet Potato, Mixed Leaves, Capers & Roast Garlic Dressing



Slow Cooked Beef Cheek (g)
Red Wine, Field Mushrooms, Pancetta, Maris Piper Mash

Classic Hand Pressed Rump Steak Burger
Black Bomber Mature Cheddar, Maple glazed Bacon
Garstang Blue Cheese & Garlic Mushroom

Linguine (v)
Vine Cherry Tomatoes, Sweet Red Pepper & Olives, Parmesan Tuile

Wild Smoked Haddock, Salmon & Prawn Fish Pie (g)
Hen's Egg, Potato Aged Cheddar Crust, Buttered Peas



Saffron Crème Brûlée
Ginger Short Bread, Summer Berries

Sticky Toffee Pudding
Toffee Sauce, Sea Salt & Caramel Ice Cream