

Sample Sunday Lunch Menu

2 Courses - £22.00. 3 Courses - £25.00

Lanigans Smoked Trout
Oak Smoked Trout Fillet, Pickled Vegetables

Duo of Melon
Chilled Galia & Honeydew Melon, Red Berries, Mango Sorbet

Ham Hock Terrine
Toasted Brioche, Homemade Piccalilli

Garlic and Stilton mushrooms
Crostoni, Herb Crumb

Vegetable Soup
Homemade Bread

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Roasted Sirloin of Local Beef
Yorkshire Pudding, Goose Fat Roast Potatoes, Roast Gravy

Slow Cooked Chump of Pendle Lamb
Goose fat Roast Potatoes, Red Wine Jus Flavoured with Rosemary

Confit of Goosnargh Duck
Goose Fat Roast Potatoes, Orange Sauce

Seared Fillet of Salmon
Pea & Mint Veloute, New Potatoes

Sandhams Goats Cheese and Sun Blushed Tomato Tartlet
Balsamic Reduction, Dressed Leaves

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Baileys Cheesecake
Pecan Tart Vanilla Ice Cream
Vanilla Crème Brûlée, Homemade Shortbread
Selection of Award Winning Locally Produced Ice Creams
Selection of Local Cheese, Homemade Piccalilli & Oatcakes
Why not complement your cheese with a glass of
Ruby port @ £2.80, fifty mil or Taylor's 2005 tawny port @ £4.20, fifty mil

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Kenco Filter Coffee & Mints

All our food is freshly prepared & cooked to order.
If you have a food allergy and wish to know if any dishes contain allergens,
Please ask a member of our restaurant staff who will check with our Chef.