



**To Start: £5.45**

Homemade carrot and coriander soup with freshly baked bread  
Battered mushrooms filled with cream cheese and garlic and sweet chilli dip  
Hot buttered crumpet with goat cheese and red onion marmalade  
Deviled chicken livers  
Smoked salmon and poached egg on a toasted muffin with a cream sauce  
Melon fan with sorbet and fresh fruits

**Mains: £16.95**

Grilled sea bass with tarragon and white wine sauce (Sup. £2.00)  
Roasted lamb steak with lemon, rosemary and garlic  
Pan-fried fillet of chicken with peppercorn sauce  
Pan-fried sirloin steak served with peppercorn and brandy sauce (Sup. £2.00)  
Breast of duckling with orange and cointreau  
Tagliattelle with tomato and garlic sauce finished with Lancashire cheese £12.95

**Desserts: £5.95**

Lemon tart with fresh raspberries  
Apple granny and vanilla ice cream  
Vanilla ice cream balls, crushed amaretto biscuits and hot chocolate sauce  
Profiteroles with salted caramel sauce  
Strawberry pavlova  
Regional cheeses, biscuits, chutney and grapes