

Evening Market Menu

2 Courses for £15.50 ~ 3 Courses for £17.95

Starters

Chef's Choice of Home Made Soups of the Day

Served with oven dried croutons

Seasonal Melon (V)

With fresh fruits and a duo of coulis

Ham Hock Terrine

With toasted onion bread and H M fruit chutney

Potato, Onion and Cheddar Cheese Tart (V)

With a balsamic glaze

Braised Dexter Beef Meatballs

With creamy mashed potato and a rich onion gravy

Main Courses

Braised Neck Fillet of High Moor Lamb ~ *£2.00 supplement ~

Cooked slowly with tomatoes, garlic, fresh herbs and red wine served with mashed potato

Pan-Fried Chicken

Strips of chicken breast in a creamy wild mushroom and brandy sauce with rice

Pheasant, Bacon and Mushroom Pie

Individually baked in short crust pastry case with thyme, shallots, garlic and red wine with a rich game gravy

Baked Fillet of Salmon

Served on dill mashed potato with a light and creamy saffron and cucumber sauce

Twice Baked Lancashire Cheese Soufflé (V)

With a wild mushroom fricassee and a rustic tomato sauce

Main courses are served with Chef's selection of seasonal vegetables and potato

Desserts

Steamed Treacle Sponge Pudding

With hot custard

Hot Apple and Blueberry Crumble

Topped with vanilla ice cream

H M Ice Cream Sundae

Vanilla ice cream, crisp meringue pieces, crumble, mixed berry compote and whipped cream

Light Vanilla Cheesecake

With a fruits of the forest compote

Duo of English Cheeses ~Lancashire and Blue Stilton~

With celery, grapes, H M fruit chutney and savoury biscuits

*Available Tuesday to Friday 5.30pm to 9.30pm
and Saturday 5.30pm to 6.30pm*