

Coffees

Filter Coffee	£2.15
Decaffeinated Coffee	£2.15
Espresso	£2.25
Double Espresso	£4.50
Café Latte	£2.80
Cappuccino	£2.80

Teas

Pot of Freshly Brewed Tea	£2.15
Earl Grey	£2.15
Chinese Green	£2.15
Darjeeling	£2.15
Assam	£2.15
Peppermint	£2.15
Camomile	£2.15

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## 2012 SPECIAL EVENTS

TUESDAY 14th FEBRUARY

VALENTINE'S DINNER

An evening filled with romance,  
fine food and fine wine.

5.30pm to 9.30pm

**3 course menu**

**£29.95 per person**

High Moor Lane, Wrightington,  
Wigan, WN6 9QA  
Tel: 01257 252364

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Website: [www.highmoorrestaurantwigan.co.uk](http://www.highmoorrestaurantwigan.co.uk)

# Sunday Menu



Food orders taken  
all day  
12noon to 8pm

**£17.50**

for 2 courses

**£19.50**

for 3 courses

# Starters

## **Chef's Choice of Soups of the Day**

With oven dried croutons

### **Seasonal Melon (V)**

With fresh fruits and a duo of coulis

### **Smooth Chicken Liver Parfait**

With toasted onion bread  
and H M fruit chutney

### **Warm Bacon, Mushroom and Lancashire Cheese Tart (V)**

With a balsamic glaze

### **Hake Goujons in Panko Breadcrumbs**

Gently fried until golden and  
served with tartare sauce

### **Black Pudding Tempura**

With a spicy peppercorn sauce

# Desserts

### **Light Vanilla Cheesecake**

Topped with a mixed berry compote

### **Pear and Almond Frangipane Tart**

With dark chocolate sauce

### **Chocolate and Raspberry Roulade**

Served with white chocolate custard

### **H M Ice Cream Sundae**

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

### **Steamed Lemon Sponge Pudding**

With hot custard

### **Duo of English Cheeses**

Lancashire cheese and blue stilton  
with celery, grapes, HM fruit chutney  
and savoury biscuits

# Main Courses

## **Roast Topside of**

### **Lakeland Beef**

With Yorkshire pudding and gravy  
made from the roasting juices

## **Braised Neck Fillet of High Moor**

### **Lamb ~ \*£2.00 supplement ~**

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

## **Venison and Pheasant Hot Pot**

Gently cooked in a red wine, game and  
brandy stock with root vegetables topped  
with caramelised potato slices

### **Roast Leg of Lamb**

With Yorkshire pudding and gravy  
made from the roasting juices

### **Slow-Roasted Pork Belly**

With apple sauce, pork crackling and  
gravy made from the roasting juices

### **Roast Breast of Partridge**

With bacon and chive mash  
and a rich cider gravy

### **Braised Brisket of Beef**

Simply served with a Madeira sauce  
and cherry tomato confit

### **Baked Fillet of Haddock**

Served with a creamy wild mushroom  
and sweet pepper sauce

## **Vegetable and Lancashire Cheese Potato Cake (V)**

Sliced cabbage, root vegetables and  
sweet peppers coated in a light crumb  
and gently fried served with a melting  
cheese centre and a rustic tomato sauce

**Our main courses are presented  
with Chef's selection of seasonal  
vegetables and roast potatoes**

*\*Please note, game dishes may contain lead shot.*

*\*Please note all dishes may contain nuts or traces of nuts.*