

Mother's day menu 2017

Curried parsnip and apple soup, parsnip crisps

Chicken and tarragon ballontine, tomato and plum chutney, watercress and pickled shallot salad, toasted seeded bloomer

Hot smoked salmon, lobster essence and crayfish risotto, parmesan crisp

Confit duck leg with oriental salad, honey and black sesame dressing

Roast sirloin of beef, or leg of lamb, goose fat roast potatoes, Yorkshire pudding, chantenay carrots and seasonal greens, red wine sauce

Pan fried fillet of sea bass, crushed jersey royal dill potatoes, asparagus and potted shrimp butter

Steamed lamb pudding, roast garlic mash, chantenay carrots, sticky shallot, kale and minted jus

Wild mushroom tart, creamed herb mash, asparagus and spinach, soubise sauce

Presentation dessert station

Treacle tart, Chantilly cream, praline

Citrus cheesecake, summer berry compote, candied lemon and curd

Jaffa cake brownie, Chantilly cream

Heathcote bread and butter pudding

Selection of Lancashire farmed cheeses

£25.00 Adults

£12.50 Children 4-12

Under 4 eat free