

Lunch at The Blue Mallard

Two courses ONLY £10 ~ Three courses ONLY £14

To Start...

Crayfish cocktail

Bloody Mary Marie Rose, baby leaf salad

Pancetta and thyme stuffed chicken

Sunblushed tomato mayonnaise

Southport brown shrimp soufflé

White wine and pea cream

Chicken liver and port parfait

Toasted bloomer, red onion and cranberry marmalade

Parma ham, sunblushed tomato and rocket salad

Parmesan shavings, balsamic dressing

Soup of the day

Lancashire Bread House loaf, English butter

To Follow...

Braised shin of beef

Honey roast root vegetables, roast onion mash, pan gravy

Honey and soy glazed pork loin

Oriental vegetable vermicelli noodles, teriyaki and sesame dressing

Roast hake loin

Tomato and mediterranean vegetable risotto

Pan fried seabass

Garden herb potato cake, buttered greens, parsley sauce

Jerk rubbed chicken leg

Sticky coconut jasmine rice, roast sweet potato, chilli and mango salsa

Lentil and chickpea South African bobotie curry

Mediterranean vegetables, braised wild rice

Something Sweet...

Mulled wine poached fruit

Vanilla rice pudding

Lemon tart

Raspberry sorbet

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream

Chocolate brownie sundae

Chocolate ice cream, vanilla cream