

New Years Eve 2017

Amuse Bouche

Butternut squash and mascarpone soup

Focaccia crouton

To Start...

Soup of the day

Lancashire Bread House loaf, English butter

Chicken liver and port parfait

Red onion and cranberry marmalade, toasted bloomer

Scallop, monkfish and king prawn

Thai yellow curry foam, wilted boc choy, sticky jasmine rice

Poached smoked haddock

Black pudding bon bon, mussel chowder, poached hens egg

Sweet potato, halloumi and smoked lentil filo

Marinated cucumber salad

Local shot pigeon breast

Smoked bacon, rosemary and shallot rosti, blueberry jus

To Follow...

Baked vegetable Tagine

Moroccan spiced apricot and almond cous cous, cucumber and mint raita

Taylor's Farm Tournedos steak

Garlic and herb sweet potato chips, roast vine tomatoes, red onion, rocket and parmesan salad, pink peppercorn sauce

Tasting of pork

Crispy belly, braised pig cheek, roast pork loin, apple puree, maple roast carrots, red wine jus

Roast halibut

Lancashire cheese and leek croquette, mussel and samphire cream sauce

Roast rack of lamb

Thyme dauphinoise potato, parsnip puree, honey roast parsnip, mint jus

Parma ham wrapped cod loin

Braised wild rice, char-grilled vegetables, smoked tomato fondue

Something Sweet...

Assiette of desserts

Plum pudding bakewell, eggnog creme brulee, Mallard chocolate brownie

Or

British Cheeseboard

A selection of British cheeses, artisan biscuits, Mallard chutney, grapes