



The
Blue Mallard
relaxed canalside dining

Sunday Lunch

One Course - £12.95 Two Course - £16.95 Three Courses - £20.95

To Start...

Soup of the day

Lancashire Bread House loaf, English butter

Wookie Hole cheddar and onion bread and butter pudding

Roasted red pepper and tomato chutney

Chicken liver and port parfait

Red onion and cranberry chutney, toasted bloomer

Brown shrimp souffle

Grain mustard cream, mix leaf

Browns of Chorley haggis

Pink peppercorn sauce, crouton, poached egg

Smoked haddock and Bury black pudding

Buttered kale, poached egg, grain mustard cream

Sweet potato, goats cheese, red onion and thyme spring roll

Pesto dressed rocket

Dressed Cornish crab and Scottish salmon

Walnut, celery and dill salad, dill mayonnaise

To Follow...

Roast Black Angus Beef or Roast Pork Loin or Roast Chicken Breast

All served with roast potatoes, Yorkshire pudding, Causeway Farm vegetables and pan gravy

Pan fried sea bass

Bloody Mary risotto, buttered greens

Moroccan spiced stuffed lamb

Apricot and almond cous cous, charred courgette, tagine sauce

Spiced monkfish

Jasmine rice, mango and chilli salsa, crab bhaji

Pan-fried sea bream

Seafood tagliatelle

Pan roasted chicken breast

Herb roast sweet potato, garlic buttered kale, katsu curry sauce

Pan fried hake loin

Herb crushed potato cake, Causeway Farm vegetables, parsley sauce

Confit duck leg

Sage and onion croquette, braised red cabbage, pan gravy

Wild mushroom and truffle risotto

Rocket and parmesan salad

Something Sweet...

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream

Milk chocolate and white chocolate brownie

Mixed berry eton mess, white chocolate ice cream

Spiced apple strudel

Toffee apple ice cream

Vanilla rice pudding

Black cherry compote

Lemon and macadamia nut iced parfait

Fruit and nut florentine, lemon sorbet