

Lunch at The Blue Mallard

Two courses ONLY £12 ~ Three courses ONLY £16

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 (v)

Chicken liver and port parfait

Red onion and cranberry chutney, toasted bloomer

Browns of Chorley haggis

Pink peppercorn sauce, crouton, poached egg

Sweet potato, goats cheese, red onion and thyme filo parcel

Pesto dressed rocket (v)

Smoked haddock and leek fish cake

Grain mustard cream, buttered greens

Pulled pork, chorizo, oregano and manchego cheese croquette

Pesto dressed rocket

To Follow...

Pan fried sea bass

Bloody Mary risotto, buttered greens

Char grilled pork loin

Black pudding potato, maple roast parsnip, parsnip puree, pan gravy

Beer battered haddock

Handcut chips, mushy peas, tartare sauce

Cumberland stuffed chicken leg

Dauphinoise potato, honeyed root vegetables, chicken jus

Pan fried hake

Herb crushed potato cake, Causeway Farm vegetables, parsley sauce

Confit duck leg

Haggis and oregano croquette, braised red cabbage, red wine jus

Baked vegetable tagine

Moroccan spiced apricot and almond cous cous, cucumber and mint raita (v)

Something sweet....

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream

Chocolate and Cointreau mousse

Blood orange sorbet

Apple and cinnamon crumble

Toffee apple ice cream

Vanilla panna cotta

Mixed berry eton mess

Speciality Sandwiches...

Steak and caramelised onion

Blue cheese sauce, rocket salad, sweet potato chips... £9

Smoked bacon and fried egg

Brown sauce, hand cut chips... £8

Wookie Hole mature cheddar

Tomato and red pepper chutney, rocket pesto (v)... £8

Cajun rubbed chicken

Sweet chilli mayonnaise, shoestring fries... £8.50

V - vegetarian