

FOOD BY *Breda Murphy*

Head Chef Gareth Bevan

Canapés

Starters

Chickpea broth with chilli and garlic pitta crisps (V)

Roast quail with apricot glaze, crushed sweet potato and a sage vinaigrette

Smoked salmon terrine with tomato pesto and beetroot toast

Basil risotto cake with butternut sauce and walnut spatzle (V)

Mains

Roast spatchcocked poussin with a leg ballotine and parsnip puree

Pan seared halibut fillet with buerre blanc potato, wilted fennel smoked bacon & clam chowder

Rump steak bourgigone with grain mustard mash and braised vegetables

Caramelised onion and ricotta cheesecake with cranberries and salsa verde (V)

Desserts

Chocolate and pistachio torte with a cardamom mousse

Bramley apple bavarois with cinder toffee ice cream

Steamed ginger pudding with vanilla parfait

Selection of Irish and British cheeses with biscuits and quince jelly

£29.95

Freshly ground coffee or Dublin tea
with petit fours £3.50

Winner of

LANCASHIRE LIFE

Best Casual
Dining
Restaurant
2008-09

Taste
LANCASHIRE
HIGHEST QUALITY ASSURED

nwfinefood®
the finest food and drink in the region
2008 WINNERS
READY TO EAT MEALS & PIES