

STARTERS

SLOW COOKED BEEF & FOIE GRAS GYOZAS

with sweet mirin dip and pink pickled ginger

SMOKED GRESSINGHAM DUCK BREAST

with caramelised figs, a golden beetroot and tarragon puree and baby herbs

SEARED KING SCALLOPS

with crispy haggis, petit pois and wild mushrooms in a lemon and dill cream, with truffle oil

GRILLED MISO AUBERGINE [V]

with wasabi pea purée, edamame beans, chilli pickled cucumber, aubergine fritti and black sesame seeds

MAINS

6OZ FILLET STEAK & PAN ROASTED CREVETTES

with smoked garlic dauphinoise, chargrilled tomato and beetroot bearnaise

PAN-FRIED COD LOIN

with saffron new potatoes, fennel croquettes, wilted spinach and a tomato & pernod sauce

LEMON & PISTACHIO STUFFED POUSSIN

with crispy gnocchi, confit garlic cream sauce, wild mushrooms and french beans

LANCASHIRE CHEESE & ONION PIE [V]

with homemade chunk chips, roasted baby vegetables and a redcurrant sauce

DESSERT

ALBERT'S DESSERT SHARER [V]

MINI CHOCOLATE AND CHERRY FONDANT
with black cherry compote

PINEAPPLE, COCONUT AND DARK RUM SORBET SHOTS

MINI STICKY TOFFE PUDDINGS
with candied pecans and butterscotch sauce

WHITE AND DARK CHOCOLATE DIPPED STRAWBERRIES
with meringue and vanilla cream

THREE COURSES

with canapés and prosecco on arrival,

6.00pm – 7.15pm

7.30pm onwards

55⁰⁰

75⁰⁰