



## LANCASTRIAN LUNCH

Cream of Asparagus Soup with Herb Croutons  
Slow Roasted Lamb Shank served with Rosemary Mash & Minted Gravy  
Lemon & Orange Sponge Pudding with Vanilla Pod Custard

**26<sup>th</sup> March, 2<sup>nd</sup> April, 7<sup>th</sup> May, 22<sup>nd</sup> October**

Carrot & Coriander Soup with Toasted Cumin Seeds  
Roasted Turkey Breast served with Kilted Sausage & Stuffing Ball  
Orange Bread & Butter Pudding with Warm Crème Anglaise

**14<sup>th</sup> May, 29<sup>th</sup> October, 12<sup>th</sup> November**

Fire Roasted Red Pepper & Sweet Potato Soup with Pesto Drizzle  
Supreme of Country Chicken served with White Wine & Wholegrain Mustard Sauce  
Belgian Apple Tart with Homemade Custard

**9<sup>th</sup>, 16<sup>th</sup> April, 21<sup>st</sup> May, 5<sup>th</sup> November**

Creamy Sweetcorn Soup with Fresh kale  
English Mustard Crusted Topside of Beef served with Yorkshire Pudding & Rich Pan Gravy  
Winterberry Crumble with Warm Crème Anglaise

**23<sup>rd</sup> April, 28<sup>th</sup> May, 8<sup>th</sup>, October, 19<sup>th</sup> November**

Chicken Liver Parfait with a Crusty Cob, Salad & Red Onion Chutney  
Honey Roast Gammon served with Lancashire Rarebit Sauce  
Black Forest Gateau with Fresh Cream

**4<sup>th</sup> June, 2<sup>nd</sup>, 30<sup>th</sup> July, 3<sup>rd</sup> September**

Coronation Chicken Timbale with Baby Salad & Naan Strips  
Roast Loin of Pork served with a Brandy and Wild Mushroom Cream Sauce  
Baked Baileys Cheesecake with a Caramel Drizzle

**9<sup>th</sup> July, 13<sup>th</sup> August, 10<sup>th</sup> September**

Smoked Mackerel Pate Crostini with Rocket Salad, Tiger Bread & Tomato Chutney  
Steak Saute & Mushrooms served with Horseradish Mash & Peppercorn Sauce  
Blueberry Frangipane Tart with Fruit Coulis & Fresh Cream

**18<sup>th</sup> June, 16<sup>th</sup> July, 20<sup>th</sup> August, 17<sup>th</sup> September**

Melon & Parma Ham with Mixed Salad & Balsamic Dressing  
Roasted Breast of Chicken with a Rich Chasseur Sauce  
Banoffee Pie with Vanilla Chantilly Cream

**25<sup>th</sup> June, 23<sup>rd</sup> July, 27<sup>th</sup> August, 24<sup>th</sup> September**

## VEGETARIAN OPTION

Vegetarian starters will only be provided where the standard starter is not suitable.

Courgette, Mushroom and Feta Frittata  
Ratatouille & Goats Cheese Bake

**March/August**

Caprese Salad  
Chestnut Mushroom, Leek & Brie Tart

**April**

Grilled Halloumi Salad & Tomato Brushcetta  
Mediterranean Wellington

**May/October**

BBQ Almond Crusted Tofu  
Vegetarian Moussaka

**June**

Roasted Butternut Squash, Mozzarella & Puy Lentil Salad  
Tomato Halloumi & Aubergine Pie

**July, September**

Courgette, Mushroom and Feta Frittata  
Ratatouille & Goats Cheese Bake

**March/August**

Falafel and Creamy Avocado Salad  
Butternut Squash & Celeriac Gratin

**November**