



Wednesday 24th January 2024

Olives
Oysters (each)

STARTERS

Langoustine and Mayonnaise (each)
Potted Pork
Snails and Oakleaf
Brown Shrimp and White Cabbage
Roast Bone Marrow and Parsley Salad

MAINS

Whole Roast Pig with Potatoes and Greens
Small (serves up to 15) Large (serves up to 22)
Whole Baked Fish on Green and White Vegetables
Braised Lamb, Barley and Aioli
Pheasant and Trotter Pie
Roast Beef, Beetroot, Red Cabbage and Horseradish

SIDES

Serves 3-4

Potatoes
Greens
Green Salad
Welsh Rarebit

DESSERTS

Eccles Cake and Lancashire Cheese
Date Loaf and Butterscotch Sauce
Chocolate Mousse
Apple and Rhubarb Crumble
Pavlova
Cheese, Raisin Bread and Crackers

*Allergen information available on request, please inform us of any allergies or food intolerances.
Whilst we take every precaution, we cannot guarantee that all game birds and fowl are free of lead shot.*