

# CELEBRATIONS MENU for 2012

Please choose two choices from each course to enable us to serve your party quickly and professionally.  
Choices of menu must be given in advance and please remember some choices include a supplement.

## Starters

### HOME-MADE SOUP OF THE DAY

YOU CHOOSE MADE FROM FRESH LOCAL INGREDIENTS AND SERVED WITH A CRISPY BREAD ROLL.

### CHICKEN LIVER PATE

SERVED WITH A CRISP LEAF SALAD, RED ONION COMPOTE WITH TOASTED WHOLEMEAL BREAD.

### BURY BLACK PUDDING

ON A PILLOW OF COARSE GRAIN MUSTARD MASH WITH A CARAMELISED ONION JUS

### WARM GOATS CHEESE

WRAPPED IN ITALIAN PANCETTA OVEN BAKED AND SERVED WITH A 10 YEAR OLD BALSAMIC

### MIXED SEAFOOD PLATTER

PRAWNS, SMOKED SALMON, CRAYFISH AND ROLL MOP HERRINGS SERVED WITH BROWN BREAD AND BUTTER AND A MARIE ROSE DIP

### FAN OF SWEET MELON AND PINEAPPLE

ACCOMPANIED BY A COMPOTE OF WILD BERRIES

### SAUTÉED BUTTON MUSHROOMS

BOUND IN A CREAMY STILTON SAUCE, TOPPED WITH GARLIC CIABATTA

### HOMEMADE FISH CAKES

SERVED WITH A WARM SWEET AND SOUR SAUCE

### DEEP FRIED BRIE

CRISP LEAF SALAD WITH A CRANBERRY CHUTNEY

## Main Courses

### RUMP OF ENGLISH LAMB £1.50 SUPP

ON A BED OF MINT PEA MASH, COATED WITH A REDCURRANT AND ROSEMARY JUS

### PAN SEARED SEA BASS £1.50 SUPP

ON A BED OF SWEET POTATO, DRIZZLED WITH A RED PEPPER COULIS

### WILD MUSHROOM AND STILTON PARCEL

ON A POOL OF WILD MUSHROOMS CREAM SAUCE

### BREAST OF GOOSNARGH CHICKEN

COATED WITH A CREAMY MUSHROOM AND TARRAGON

### CHAR GRILLED RIB EYE STEAK (£2.75 SUPP)

COOKED TO YOUR LIKING WITH A RICH MADEIRA SAUCE

### FILLET OF PLAICE

SIMPLY GRILLED COATED WITH A CHERVIL AND CHARDONNAY CREAM SAUCE

### MUSHROOM, CRANBERRY & BRIE WELLINGTON

SERVED ON A POOL OF OYSTER MUSHROOMS AND CREAMY LEEKS

### PAN-FRIED FILLET OF SALMON

SERVED ON CRUSHED NEW POTATOES, DRIZZLED WITH A HERB DRESSING

### WILD MUSHROOM STROGANOFF

SERVED WITH A TIMBALE OF BASMATI RICE

### ROAST OF THE DAY

CHOOSE FROM BEEF, LAMB, PORK SERVED WITH RICH ROASTING GRAVY AND ACCOMPANIMENTS

## Sweets

### A RICH CHOCOLATE FUDGE CAKE

SERVED WITH MRS DOWSON'S VANILLA ICE CREAM

### TRADITIONAL BREAD AND BUTTER PUDDING

COATED WITH LASHINGS OF VANILLA CUSTARD

### LEMON TART

BESIDE A COMPOTE OF WILD FRUITS, SERVED WITH FRESH DAIRY CREAM

### BLACKBERRY AND APPLE CRUMBLE

SERVED WITH HOT VANILLA CUSTARD

### CREME BRULEE

WITH A COMPOTE OF FRUITS AND HOMEMADE SHORTBREAD

### BRANDY SNAP BASKET

FILLED WITH FRESH FRUIT SALAD, TOPPED WITH DAIRY ICE CREAM

### WHITE & DARK CHOCOLATE CHEESECAKE

ON A POOL OF CRÈME ANGLAISE

### MRS DOWSON'S AWARD WINNING ICE CREAMS

PLEASE ASK FOR TODAY'S CHOICES

### FRESHLY BREWED COFFEE AND MINTS

BLENDED LOCALLY ESPECIALLY FOR US

**£19.95 PER PERSON**

(FOR ALL 4 COURSES)



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