



SUMMER MENUS

Menu 1

Three lights of Fleetwood hot smoked salmon, Asian Slaw, teriyaki gel, seaweed wafers, miso crackers

Pan fried fillet of Goosnargh duckling, sweet potato purée, purple sprouting broccoli, edame beans,
tumeric fondant, blackberry and shiraz jus

Ferraro Rocher, dolce de latte and edible gold

Menu 2

Chicken liver parfait, truffle butter, kick ass Lancashire cheese bomb, fig purée,
pop corn cracking, home made crostini's

Rack of Lancashire Lamb
pea purée, crushed new potatoes, baby vegetables, honey rosemary and redcurrant jus

Forbidden fruits
strawberry cheesecake, custard apple,
lemon posset, edible garden

Menu 3

Smoked, Buffalo and Bocconcini mozzarella
roast red pepper coulis, heritage tomatoes, air dried ham wafers, pomegranate molasses, basil oil

28 day salt aged fillet of British beef,
asparagus, black truffle dauphinoise potatoes, cauliflower cheese purée, chantenay carrots,
pepper sauce

The orange
Chocolate delice, jaffa cake, chocolate crumb, orange gel

Menu 4

Langoustine, white crab and Lytham shrimp cocktail, mango, papaya, fruity madras mayo
Estuary Sea bass fillet, rotisserie potatoes, anise carrots, root vegetable and brown butter purée, courgette
pearls, foraged bay samphire, Lytham shrimp sauce

Blackcurrant cheese cake, vanilla quenelle, toffee and burnt meringue