

Sunday Lunch

2 courses **£9.95**

3 courses **£11.95**

Soup of the Day

Freshly made, served with fresh bread

Chicken Liver Pate

Homemade chicken liver pate served with garlic baked croutons and **Stables** chutney

Pepperpot Mushrooms

Button mushrooms and peppers in a creamy peppercorn sauce

Prawn Cocktail

Atlantic prawns on a bed of crisp lettuce with our special brandy Marie Rose sauce

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Roast Beef

Roast topside of beef with rich gravy

Hake Tarragon

Pan seared fillet of Hake In a tarragon cream sauce

Roast Chicken

Half roast chicken with lemon and rosemary stuffing and thyme gravy

Gnocci al Pomodoro

Potato dumplings in a rich tomato sauce, topped with parmesan shavings and basil oil

Confit of Duck Leg

Slow braised duck leg with red wine and juniper pan jûs

All main courses served with a melange of family service seasonal vegetables

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Winter Crumble

Red berry and apple crumble, with ice cream

Ice Cream

Gold Medal winning, Fredericks of Chorley Ice cream

Chocolate Sponge

Homemade warm chocolate sponge with chocolate sauce and ice cream

Bread & Butter Pudding

Served with pouring cream