

The Ship's Mother's Day Menu

Starters

Soup of The Day, Bread Roll & Salted Butter (V)

Chicken Liver Parfait, Herb Butter, Red Onion Marmalade, Toasted Bloomer Bread

Warm Smoked Mackerel, Potato & Dill Salad, Pickled Cucumber, Beetroot Puree, Watercress, Lemon & Caraway Dressing

Bury Black Pudding, Pulled Ham & Lancashire Cheese Croquette, Poached Pear, Caramelised Apple Puree, Crispy Sage, Calvados Jus

Thai Fishcakes, Salmon & Haddock Marinated in Chilli, Lemongrass, Ginger & Coriander, Sesame & Lime Remoulade

Atlantic Prawn & Smoked Salmon Cocktail, Marie Rose Sauce, Cucumber, Plum Tomato, Crispy Capers, Brown Bloomer Bread

Baked Brie, Sweet Cherry Tomato Chutney, Endive Salad, Aged Balsamic (V)

Vegetable Spring Rolls, Oriental Stir Fried Vegetables & Vermicelli, Chilli, Soy & Ginger Dressing, Toasted Sesame Seeds (Vegan)

Mains

Roast Topside of British Beef & Yorkshire Pudding, Goose Fat Roast Potatoes, Mashed Potato, Seasonal Vegetables & Gravy

Roast Goosnargh Turkey Breast & Cranberry Stuffing, Goose Fat Roast Potatoes, Mashed Potato, Seasonal Vegetables & Gravy

Confit and Pressed Belly Pork, Sage Crushed Potatoes, Roasted Pear, Black Pudding Fritter, Spinach, Port Wine Jus

Pan Seared Lambs Liver, Smoked Bacon and Caramelised Baby Onion Gravy, Creamed Potatoes, Parsnip Crisps

Taylor Farm Pork & Black Pepper Sausages, Creamy Mashed Potatoes, Seasonal Vegetables, Caramelised Red Onion Gravy

Slow Cooked Breast of Lamb, Sage and Onion Stuffing, Roasted Root Vegetable, Caramelised Red Onion, Kale, Red Wine Jus

Fish and Chips; Beer Battered Fillet of Haddock, Twice Cooked Chips, Mushy Peas & Tartare Sauce

8 oz Rump Steak, Thyme & Garlic Roast Flat Cap Mushroom, Grilled Tomato, Beer Battered Onion Rings, Twice Cut Chips or Fries (£3 Supplement) Add a Peppercorn or Diane Sauce £1

Baked Salmon Supreme, Sautéed Potatoes, Glazed Green Beans, Spinach & Mussel White Wine Sauce

The Ship's Steak, Smoked Bacon & Real Ale Pie, Choice of Potato, Seasonal Vegetables & Gravy

Courgette, Aubergine, Chickpea and Lentil Coconut Curry, Fennel and Coriander Rice, Spiced Flatbread (vegan) (not vegan- add some King Prawns for £2.50)

Desserts

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice Cream

Vanilla Crème Brulee, Short Bread Biscuit, Red Wine Poached Pear

Apple & Forest Fruit Crumble Tart, Hazelnut, Almond & Toasted Oat Crumble Topping, Rhubarb & Custard Ice Cream

Warm Chocolate Brownie, White Chocolate Sauce, Chocolate Orange Ice Cream

2 Courses £19.95 3 Courses £25.95