

SUNDAY LUNCHEON

3 Courses and Coffee
£26.25 per person

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### *Starters*

LITTLE MONEYBAG  
a treasure of seafood baked in crispy pastry,  
lobster sauce

BLEIKERS SMOKED SALMON  
with capers and lemon

ENGLISH TOMATOES FILLED AND BAKED WITH YELLISONS GOATS CHEESE  
spiced beetroot, spring onion and pistachio cream

CREAM SOUP OF THE DAY

ANGELS OWN BLACKPUDDING  
English vine tomato chutney, deep fried poached egg and five spice pear compote

GOOSNARGH CHICKEN AND FOIE GRAS TERRINE  
roasted shallots apricot chutney, soft herb salad and granary toast

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Main Course

ROASTED LEG OF BOLTON ABBEY SPRING LAMB
Yorkshire pudding, rosemary sauce

ROASTED GOOSNARGH CHICKEN BREAST
creamed leeks, truffled mushroom and red wine sauce

OVEN BAKED SALMON FILLET
with a soft herb crust, crayfish lobster sauce and spring cabbage

ROASTED TOPSIDE OF YORKSHIRE BEEF
Yorkshire pudding, onion gravy

EAST COAST SMOKED HADDOCK
on a tomato, rocket and basil salad, aged balsamic and topped with Yorkshire rarebit

CRISPY BLUE CHEESE AND RICE BALLS
in tomato and oregano fondue with sweetcorn salad, seasonal vegetables

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*Further vegetarian dishes and other choices from the brasserie menu are available on request  
Restaurant cover charge may be applicable*