

THE BANK

£95.00 PER PERSON

Crown Prince Pumpkin Soup with Pumpkin Seed Pesto and Cheese Straw

Potted Salmon with Apple Jelly and Cucumber Chutney

Crispy Pig's Head with Celeriac Remoulade and Spiced Date Sauce

Spiced Cornish Cod with Caramelised Cauliflower and Golden Raisins

Rotisserie Roasted Leg of Dovecote Lamb
with Baker's Style "Boulangère" Potatoes

OR

Daube of Venison with Salt Baked Celeriac

The **B&B** Profiteroles with Soured Vanilla Cream

THE BANK

£125.00 PER PERSON

Rotisserie Beetroot Salad with Feta and Hazelnut Dressing

Duck Liver Parfait with Fig & Cherry Chutney and Toasted Brioche

Mushroom 'Risotto' Claude Bosi

Mussels Marinière with Warm Stout and Brown Bread

Rotisserie Roasted Sirloin of Dry Aged Beef with Dirty Hollandaise

OR

Roasted Creedy Carver Duck with Apricot & Thyme Stuffing
and Cumberland Sauce

Banana Custard with Dates, Honeycomb and Pistachios

THE BANK

£150.00 PER PERSON

Warm Potato and Jerusalem Artichoke Salad with Shaved Black Truffle

Hand Carved Manchester Smokehouse Salmon with Sour Cream
and Beer Pickled Shallot (*carved in the room*)

Duck Liver Parfait with Plum Chutney and Toasted Brioche

Ravioli of Lobster & Langoustine with Shellfish Bisque

Wellington of Stokes Marsh Farm Beef with Bordelaise Sauce

OR

Whole Salt Baked Seabass, Turbot or Brill with Sauce Vierge

Lancashire Bomb Crackers and Grapes

Beef Suet Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream