

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES --- PLEASE SPEAK TO A STAFF MEMBER BEFORE YOU ORDER

CORNED BEEF TERRINE

Cornichon, broccoli & stilton butter, sourdough

CURED SEA TROUT

Gin & tonic, dill emulsion, yoghurt curd, cucumber

QUAIL

Leg spring roll, onions, quail sauce

MACKEREL

Celeriac, pickled celery, seaweed

CELERIAC & BRAMLEY APPLE SOUP

Cheese straw, chive oil

SORBET



DUO OF LAMB

£3.95 Supplement

Feta cheese croquette, pea puree, Provencal vegetables, lamb & Madeira jus

POUSSIN

Chicken fat potato terrine, king oyster mushroom, asparagus, sherry jus

PORK NECK FILLET

Apple ketchup, carrot, salt & pepper crackling, sage jus

BLACK BREAM

Pomme soufflé, leeks, caviar, dill oil, prosecco beurre blanc sauce

CAULIFLOWER TEXTURE

Raisin puree, curry velouté, coriander oil



Cragwood Country House Hotel

CUSTARD PANNA COTTA

Rhubarb, pistachio sponge

CHOCOLATE FONDANT

Orange ice cream

STRAWBERRY TART

Elderflower ice cream

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream

SELECTION OF LOCAL CHEESES

OAK SMOKED LANCASHIRE

CROFTON

CROOK BLUE

COBBLE TASTY

Served with house chutney, celery, grapes and biscuits

(Supplement £8.95)

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FRESHLY GROUND CRAGWOOD COFFEE



£49 Per Person