PARTRIDGE

Parsnip, fig, kale, game jus

MACKEREL

Cucumber, caviar, crème fraiche curd, sea purslane

GOAT CHEESE PANNA-COTTA

Beetroot, pickled walnut, granola

PAN FRIED KING SCALLOP

Celeriac, apple, salty fingers, chives oil

**(Supplement £2.95)**

SWEET POTATO & COCONUT VELOUTÈ

Tofu, curry oil

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SORBET

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DUCK

Duck leg faggot, chicory, plum, bay leaf jus

VENISON

Pear, girolles, sprouts, liquorice sauce

**(Supplement £5.95)**

STICKY BEEF

Salsify, broccoli & stilton puree, shallot, lardon, bordelaise jus

SALMON

 Kohlrabi, yuzu, bronze fennel, buttermilk sauce

CAULIFLOWER TEXTURE

Onion bhajis, mango chutney, curry foam

BLACKBERRY SEMI-FREDDO

Apple sponge, honeycomb

CHOCOLATE FONDANT

Salted caramel ice cream

FIG TART

Cinnamon ice cream

STICKY TOFFEE PUDDING

Brandy snap biscuit, vanilla ice-cream, butter scotch

sauce

SELECTION OF LOCAL CHEESES

Oak smoked Lancashire

Crofton

Crook blue

Cobble tasty

Served with house chutney, celery, grapes and biscuits

**(Supplement £10.95)**

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FRESHLY GROUND CRAGWOOD COFFEE

Cragwood Country House Hotel

 £55 Per Person