



LAST DROP VILLAGE
Hotel & Spa

Wednesday 23rd December Dinner Menu

Starters

Sweet Potato & Roasted Pepper Soup (ve)

Freshly Baked Bread

Mediterranean Style Kofta

Mint Mayo & Pitta Bread

Pea & Spinach Arancini (v)

Tomato Salsa

Thai Fishcakes

Pickled Cucumber & a Sweet Chilli Sauce

Beetroot Falafel (ve)

Smoked Harissa Houmous

Main Courses

Slow Cooked Belly of Lancashire Pork

Black Pudding Bon Bons, Mashed Potatoes, Wilted Spinach, Confit Carrots & Apple & Sage Gravy

Roast Breast of Chicken

Creamed Potatoes, Seasonal Greens & a Wild Mushroom Café Au Lait Sauce

Harissa Spiced Red Snapper

Saffron Potatoes, Seasonal Greens & Chilli Oil

10oz Bowland Sirloin Steak (£10.95 supplement)

Chunky Chips, Grill Garnish & a Peppercorn Sauce

Marsala Roasted Cauliflower Steak (ve)

Saag Aloo, Crispy Onions & a Coconut & Mint Dressing

Desserts

Pear & Almond Tart (v)

English Custard

Blackcurrant Delice (ve)

Fruit Coulis

Gingerbread Crème Brûlée (v)

Homemade Shortbread

Dark Chocolate Brownie (v)

Honeycomb & Vanilla Ice Cream

Locally Sourced Ice Creams & Sorbets (v)

(Please ask your Server for details & Gluten Free options available)

Adults & Children 14+ 2 Courses **£19.50pp** 3 Courses **£25.50pp**

Children 4-13 2 Courses **£9.25pp** 3 Courses **£12.75pp**

Children Under 4 **£Free**

Please Note: Our kitchens are not a nut free environment. If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices.

All of our dishes are served complete, should you wish to change any of them this may incur an additional cost. Some items may be subject to seasons and an alternative may be offered. (v) Denotes suitable for Vegetarians. (gf) Denotes Gluten Free.

(ve) Denotes suitable for Vegans. Prices include V.A.T. at the prevailing rates.

 01204 873500  info@lastdropvillage.co.uk  www.lastdropvillage.co.uk