



# THE COURTYARD RESTAURANT


## STARTERS


Chicken Parfait  £8.50  
Fig & Onion Chutney, Brioche Croûte, Chicken Skin Crisps

Roasted Celeriac   £7.50  
Burnt Apple Puree, Pickled Apple, Crispy Kale

Crispy Pig Cheek £8.50  
Caramelised Onions, Smoked Lancashire Cheese Bon Bon, Red Wine Sauce

Tikka Marinated Tofu  £8.50  
Spicy Tomato Salsa, Coriander Mint & Garlic Dressing

Soup Of The Day   £7.50  
Freshly Baked Bread

Twice Baked Garstang Blue Souffle  £7.50  
Waldorf Salad, Apple Cider Vinaigrette

## MAIN COURSES

Braised Beef Blade  £19.95  
Buttered Mash Potato, Pickled Onion Puree, Honey Roasted Carrot,  
Wild Mushroom Sauce

Pan Fried Chicken Breast  £19.95  
Mini Hasselback Potatoes, Cauliflower Cheese Puree,  
Charred Tenderstem Broccoli, Crispy Pancetta, Peppercorn Sauce

Cajun Salmon Fillet  £19.95  
Spring Onion & Lemon Rosti Potato, Chargrilled Leeks & Red Onion,  
Beurre Noisette, Crispy Capers

Spinach, Butternut Squash & "Cream Cheese" Wellington  £17.95  
Confit Mushrooms, Beetroot Gel

8oz Sirloin Steak  £29.95  
Chunky Chips, Grill Garnish & Peppercorn Sauce

Confit Duck Leg £19.95  
Sweet Potato Croquette, Soy Sauce & Lime Gel, Pak Choi, Pickled Cucumber

Dish of The Day  £19.95  
Please ask your Server for details

## SIDES

Skin on Fries  £3.75

Braised Red Cabbage with  
Redcurrant Jelly   £3.75

Blue Cheese Spinach  £4.75

Panache Season Vegetables  
 £3.75

Garlic Flatbread £4.75

Brussel Sprouts with  
Nduja & Honey  £3.75

Chunky Chips  £3.75

Roast Sesame & Soy Sauce  
Parsnips   £4.75

 = Vegetarian  = Vegan  = Gluten Free  = Gluten Free Available


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.  
Please note our kitchens are not a nut free environment. 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. Prices include VAT at 20%.


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## DESSERTS



Dark Chocolate & Clementine Tart £8.50  
Whiskey Cream, Chocolate Crumb


Rhubarb Crème Brulée  £8.50  
Gingerbread Biscuit

Caramelised Biscuit Cheesecake  £8.50  
Biscoff Sauce, salted Caramel Sauce

Pressing of Braeburn Apple   £8.50  
Cold Crème Anglaise, Crumble Mix

Sticky Toffee Pudding  £8.50  
Caramelised Banana, Honeycomb Ice-Cream

Locally Sourced Ice Cream & Sorbets   £7.50

A Selection of British & Lancashire Cheeses   
Choice of 5 £19.95 (£12.00 Supplement Applies), Choice of 3 £14.95 (£9.00 Supplement Applies)  
Please ask your Server for details

Gluten Free choices available upon request

## DESSERT WINE

Plazzina Moscato D'Asti 100ml £4.65  
A fine Italian Dessert Wine with ripe Apricot & Acacia Honey characters, well-balanced by a fresh citrus bite

## AFTER DINNER DRINKS

Liqueur Coffee £7.50  
Choice of Bailey's, Calypso, French, Highland, Irish, Italian or Seville

Selection of Teas and Coffees available from £3.10

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