



GREAT BRITISH MENUS

We are proud that both Nigel & Lisa have represented the North West in the BBC 2 series Great British Menu and not only represented but to have 2 winning dishes to go through to the final.

Nigel Haworth 2009

Goosnargh Duck, Ham, Scratchings

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Muncaster Crab, Tossed Salad, Hen's Egg, English Mustard Mayonnaise

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Lonk Lamb Lancashire Hot Pot, Roast Loin, Pickled Red Cabbage, Organic Tangled Garden Carrots & Leeks

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Summer Fruit Pudding, Mrs Kirkham's Lancashire Cheese Ice Cream

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Tea/Coffee & Petit Fours

£50.00

Lisa Allen 2010

Levens Hall Wild Rabbit & Leek Turnover, Piccalilli

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Wild Morecambe Bay Seabass, Shrimp Toastie, Growing Well Tomato, Samphire

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Holker Hall Salt Marsh Lamb, Crushed Peas, Woodland Mushrooms, English Onion and Sweetbread Fritter

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Sunny Bank farm Strawberries, Meringue, Quiggin's Kendal Mint Cake Water Ice

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Tea/Coffee & Petit Fours

£50.00

Lisa Allen Sharing 2011

Crispy Shoulder of Suckling Pig, pancakes & Dip

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Whole Salt Baked Sea Trout to share, Shrimps & Cockles, Potato Salad, Fennel & Samphire

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Barbeque "Beer Can" Cornfed Goosnargh Chicken, Summer Beans, Potato Skins, Tear & Share Bread

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Raspberry & Chocolate Pavlova, Sheep's Milk & Nut Ice Cream Pots

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Tea/Coffee & Petit Fours

£50.00

Please note all of our Great British Menus are subject to seasonality availability and some ingredients may change but the principle of the dish will remain the same.

Minimum of 8 people & dietary requirements may incur an additional charge on Lisa's sharing menu only as we would still need to prepare the dish as a whole.

For a special lunch celebration the Great British Menus are available.