



LUNCH MENUS

Menu 1

Seasonal Soup

Treacle Cured Salmon, Pickled Ginger,
Beansprouts, Treacle Dressing

Confit Shoulder of Lamb studded with
Rosemary & Garlic, Poached Plum
Tomatoes, French Beans, Puree
Potatoes

Apple Valley Pudding and Custard

Fairtrade Triple Certified Coffee,
Served to Your Preference with Eccles
Cakes

Menu 2

Seasonal Soup

Potato Wrapped Duck. Lentils, Smoked
Bacon Foam

Roast Halibut, Tempura Cauliflower,
Shorrocks Lancashire Cheese Fondue

Raspberry Trifle, Yoghurt,
Mint Choc Ice

Fairtrade Triple Certified Coffee,
Served to Your Preference with Eccles
Cakes

Menu 3

Seasonal Soup

Langoustine Ravioli, Orchard Apple and
Tarragon Sauce, crispy Seaweed

Roast Loin of Rare Breed Pork,
Celeriac, Spinach, Baked Apple, Jus,
Crackling

Banana Cheesecake, Chocolate &
Honeycomb Ice Cream

Fairtrade Triple Certified Coffee,
Served to Your Preference with Eccles
Cakes

Menu 4

Seasonal Soup

Jalapeno and Cucumber Risotto,
Coriander and Crispy Squid

Roast Goosnargh Cornfed Chicken,
Traditional Bits

Lemon Posset, Raspberries &
Meringue

Fairtrade Triple Certified Coffee,
Served to Your Preference with Eccles
Cakes



LUNCH MENUS

Menu 5

Seasonal Soup

Roast Red and Yellow Beetroot Salad,
Goats Cheese, Horseradish
And Lime Caramel Dressing

Salt Baked Celeriac, Lentils and
Spinach, Trompette Mushroom Sauce

Forced Yorkshire Rhubarb, Vanilla
Blancmange, Rhubarb, Jelly Ice

Fairtrade Triple Certified Coffee,
Served to Your Preference with Eccles
Cakes

3 course lunch menu £30.50

4 course lunch menu £36.00

Please note that a 3 or 4 course menus are available throughout the week (Monday – Sunday)

For example in addition Nigel's Traditional Sunday lunch can be taken any day if you so choose

If you wish to substitute the soup course for a starter or if you wish to create your own set menu from the menus provide by exchanging dishes to suit your own needs you are more than welcome to do so.

For a more extravagant Northcote celebration our seasonal Gourmet, Tasting and Great British menus are available at lunch

The menus are designed as a set menu to ensure a high standard and fluid delivery and of course we are able to cater for vegetarians and any other dietary requirements as long as we are advised in advance.