

SUNDAY LUNCH AT NORTHCOTE

To Start

Cauliflower and Curry Soup, Garden Apple Foam

First Course

Ascroft's Beetroot Carpaccio, Mushroom Pate, Horseradish Cream, Warm Seed Toast

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Potato Wrapped Game, Lentils, Smoked Bacon Foam

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Organic Soft Hen's Egg, Sheep's Curd, Chorizo, Chervil

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Mackerel Dab, Mushy Peas, Lemon Jelly

Main Course

Roast Rib Of English Veal, Yorkshire Pudding, Roast and Purée Potatoes, Seasonal Vegetables, Roast Gravy

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Wild Duck, Spicy Red Cabbage, Turnip, Mead

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Loose Birds Organic Chicken, Faggot, Ragout of Gott's Bacon & Mushrooms, Fine Herbs

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Slow Cooked Salmon, Crispy Skin, Pearl Barley and Wild Mushroom "Risotto", Artichoke

Desserts

Tropical Fruit, Pavlova, Jelly, Fruit Sorbet

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Quince, Rice Pudding, Jelly, Yellow Raisin, Toasted Nuts

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Bramley Apple Trifle, Sorbet, Crisps

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A Selection of Lancashire and Blue Cheeses

Fairtrade Triple Certified Espresso Coffee, served to your preference with Eccles Cake

4-course Menu Price £36.00

Children £18.00

Nigel's new Obsession Celebration Cookbook 54 Chefs 128 Recipes now for sale at £35.00 per copy available at Reception

Please notify a member of staff of any food allergies or special requirements

All prices include VAT at the current rate of 20%
An optional 10% Gratuity will be added to your bill