Louis Roederer Room Menus 2	<u>2014</u>
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Spring - February, March and April

Menu A	Menu B	Plain & simple	Classic
Three Beets, Yellow, Red &	Cornfed Goosnargh Duck and	Northcote Foragers Soup, Ingle	Blackpudding & Buttered Pink
Candied, Pickled Shallot	Chicken Liver Parfait, Toasted	whites Goats Cheese Dumpling	Trout, Mustard & Nettle Sauce
Hearts, Horseradish, Herbs &	Truffle Fingers	£5.50	£8.00
Flowers	£6.50	**	**
£6.50	**	Plain or Peppered whole Roast	Lonk Lamb Lancashire Hotpot,
**	Oat Crusted Turbot, Cucumber	Fillet, Seasonal Vegetables,	Organic Tangled Carrots &
Lonk Lamb Shoulder, Slow	Tartar, Lemon Jelly	Hand Cut Chips or New	Leeks, Pickled Red Cabbage
Cooked, Garlic & Rosemary	£9.50	Potatoes	£25.00
Flavours, Creamy Potatoes	**	£34.00	**
£18.00	Haunch of Cumbrian Roedeer,	**	Iced "Eccles Cake",
**	Potato Wrapped Shoulder,	Pain Perdu, Toasted Spelt and	Caramelised Wafer, Grape
Banana "In its own Skin",	Lentils, Liquorice, Smoked	Marmalade Ice Cream, Salted	Sorbet
Toffee, Coffee	Bacon Foam	Caramel	£8.00
£18.00	£19.00	£8.00	**
**	**	**	Tea, Coffee and Eccles Cakes
Tea, Coffee and Eccles Cakes	Tropical Fruits, Soft Centre	Tea, Coffee and Eccles Cakes	£2.50
£2.50	Mousse, Pineapple Sorbet,		
	Candied Parsnip		
	£7.50		
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	Tea, Coffee and Eccles Cakes		
£35.00			
	£45.00	£50.00	£43.50

To include seasonal Petit Fours with Coffee- there would be £2 per person supplement