

Louis Roederer Room Menus 2014**Spring - February, March and April**

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

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