

**Louis Roederer Room Menus 2014****Winter - November, January**

<b>Menu A</b>	<b>Menu B</b>	<b>Plain &amp; Simple</b>	<b>Classic Northcote</b>
Just Cooked House Smoked Salmon, Winter Pickles, Dill Cream, Warm Prawn Roll £8.50 **	Warm Loin of Herdwick Mutton, Jerusalem Artichokes, Honey & Mint Dressing £7.50 **	Cornish Crab, Samphire, Radish, Cumin Crème Fraiche, Brown Crab Fritter £13.00 **	Morecambe Bay Potted Shrimps, Muffin Wafers, Lemon and Mace Jelly £9.50 **
Cornfed Goosnargh Chicken, Onion 3 Ways, Blooming, Puree, Roasted, Tarragon Butter Sauce £16.50 **	Very Runny Butternut Squash Risotto, Scorched Squash, Toasted Seeds £7.00 **	Roast Sirloin of Beef Fed Dexter Beef, Yorkshire Pudding, Roast & Puree Potatoes, Seasonal Vegetables, Roast Jus £27.50 **	Classic Roast Partridge, Bread Sauce £25.00 **
Vanilla & Rum Roasted Pineapple, Pineapple Jelly, Eccles Cakes Ice Cream £7.50 **	Sticky Braised Blade of Beef, Scorched Onion, Smoked Mash, Artichoke & Pomegranate £20.00 **	Melting Ginger Pudding, Caramel Custard, Iced Double Cream £7.00 **	Bramley Apple Crumble Soufflé, Lancashire Cheese Ice Cream £8.00 **
Tea, Coffee and Eccles Cakes £2.50	Valrhona Liquid Chocolate, Carrot & Orange, Salted Walnuts £8.00 **	Tea, Coffee and Eccles Cakes £2.50	Tea, Coffee and Eccles Cakes £2.50
<b>£35.00</b>	<b>£45.00</b>	<b>£50.00</b>	<b>£45.00</b>

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