



Main Courses

Each dish is for a minimum of 6 people

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| £12.00 Authentic Coq au Vin, Mashed Potatoes, Seasonal Vegetables | £12.00 Authentic Lamb Moussaka with Tomato and Onion Salad |
| £10.00 Chicken, Leek and Bacon Pie with Seasonal Vegetables | £12.00 Persian Lamb Tagine with Herb Cous Cous |
| £10.00 Chicken Tagine with Preserved Lemons, Cous Cous with Herbs and Almonds | £10.00 Lancashire Lamb Hot Pot with Buttered Savoy Cabbage |
| £10.00 Indian Butter Chicken Curry, Rice and Fresh Seasonal Chutney | £12.00 Lamb Rogan Josh, Rice and Fresh Seasonal Chutney |
| £10.00 Cottage Pie and Seasonal Vegetables | £14.00 Traditional Fish Pie with French Beans |
| £14.00 Hereford Beef and Ale Pie, Seasonal Vegetables | £12.50 Fish Cakes, Fresh Tartare Sauce, Spinach and Peas |
| £10.00 Lasagne al Forno, Green Salad | £14.00 Goan Prawn Curry, Rice and Fresh Seasonal Chutney |
| £12.00 Slow cooked Chilli con Carne with Guacamole, Sour Cream, Tomato Salsa and Rice | |

Vegetarian Main Courses

Each dish is for a minimum of 6 people

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| £12.00 Lancashire Cheese and Onion Pie with slow roasted Tomatoes and Spinach | £10.50 Tomato and Butter bean Casserole with Herb Pesto and Garlic Bread |
| £12.00 Seasonal Vegetable Lasagne, Green Salad | £10.50 Indian Vegetable Jalfresi, Rice and Fresh Seasonal Chutney |
| £12.00 Chestnut and Borlotti Bean Casserole with White Wine and Herbs, Seasonal Vegetables | |



Puddings

£7.00 Spiced Poached Pears with Cream and Ginger Shortbread

£7.00 Apple and Butterscotch Tart

£7.00 Treacle Tart

£7.00 Lemon Tart

£7.00 Salted Caramel Chocolate Tart

£7.50 Seasonal Herefordshire Berries with Cream and Vanilla Shortbread

£7.00 Seasonal Fruit Fool and Shortbread Biscuits

£7.00 Season Fruit Crumble with Custard or Cream

£7.00 Brown Sugar Meringues with Seasonal Fruit and Cream

£7.50 Classic Creme Caramel, Caramelised Oranges & Thyme, Shortbread Heart