

Thurnham Hall SROC Dinner Menu

To Start

Broccoli & Stilton Soup (V)

With fresh bread & Carron lodge butter

* * *

Oven Roasted Belly Pork

With salad garnish & homemade apple sauce

* * *

Morecambe Bay Potted Shrimps

With dressed rocket & warm toast

* * *

Warm Beef & Garstang Blue Cheese Salad

With battered red onion rings

* * *

For Main Course

8oz Sirloin / Rib Eye Steak

With Chunky Chips, Forton Field Mushrooms, Beef Tomato & Sauté onions

* * *

Gloucestershire Old Spot Pork Steak Topped With Sliced Tomato & Grilled Cheddar Cheese

Sat on buttered mashed potatoes, coated with a rich pan gravy

* * *

Oven Roasted Minted Lamb Shank

With seasonal vegetables on a bed of mustard mashed potatoes

* * *

Poached Salmon Fillet With A Pesto Crust

Set on a bed on lightly spiced potatoes with a caper & lime cream sauce

* * *

Sweet Red Pepper Filled With A Lightly Spiced Cous Cous

Served sauté potatoes & dressed salad leaves

For Desserts

Homemade Lancashire Cheese & Apple Pie

With vanilla ice cream

* * *

Classic Sticky Toffee Pudding

With rich toffee sauce

* * *

Bread & Butter Pudding

With vanilla custard

* * *

Ice Cream Sundae

Ask For (The List)

* * *

Coffee & Chocolate

£22.00 Per Person