



WHITE TOWER
RESTAURANT BLACKPOOL

Anthony Malone

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Sunday Lunch Menu

APPETISER

White Tower homemade soup

served with a warm bread roll

Chicken liver parfait

served with melba toast and chutney

Signature White Tower Prawn Cocktail

chiffonade of lettuce topped with Greenland prawns, homemade Marie Rose sauce and served with brown bread

Lancashire cheese and leek tart

served on a bed of shredded beetroot (V)

ENTREE

Roast sirloin of beef

served with chefs home made Yorkshire pudding, pan gravy and creamed horseradish

Pork schnitzel

served with a tomato and oregano sauce

Oven baked salmon with rock salt and fresh dill

served with a creamed leek sauce

Vegetable Linguine

served with a rocket salad (V)

All served with chef's selection of freshly prepared vegetables and potatoes

DESSERT

Apple tart

served with vanilla custard

Homemade sticky toffee pudding

with a butterscotch sauce

Marinated oranges in cointreau

Lancashire cheese plate

Creamy Lancashire and Garstang blue cheeses served with water biscuits and fruit chutney

Freshly brewed Atkinson's coffee or speciality tea

Two courses £15.95

Three courses £19.95

(v) Suitable for vegetarians. GM FOODS – It is our policy not to use genetically modified products in our food.

NUT ALLERGIES – The White Tower cannot guarantee that items on this menu do not contain nuts or nut derivatives. Fish products may contain bones. All products are subject to availability.

All prices are inclusive of VAT

Wherever possible all our products are sourced locally.