



WHITE TOWER

SUNDAY LUNCH

APPETISER

White Tower Prawn Cocktail

Marie rose, lemon, brown bread (gfo) (625cal)

Shredded Confit Duck Leg

Pomegranate, pea shoot, radish, mustard cress (gf) (481cal)

Tempura Battered Asparagus & Courgette

Rocket, hot honey glaze

(332cal) (ve, gf)

Soup of the Day

Warm crisp bread (300kcal)

ENTRÉE

Roast Sirloin of Beef

Yorkshire pudding, red wine reduction (gfo) (930kcal)

Slow-Cooked Lamb Shank

Minted mash, Yorkshire pudding,
redcurrant & rosemary sauce (gfo) (817cal)

Pan Seared Chicken Breast

Pigs, stuffing balls, Yorkshire pudding, onion gravy (gfo) (552cal)

Oven Baked Salmon Fillet

Seafood cream sauce (gfo) (792cal)

Spinach, Sun Dried tomato & Mature Cheese Filo Parcel

Spinach cream sauce (ve) (832cal)

**All mains are accompanied by the chef's selection of
Seasonal buttered vegetables, cauliflower cheese &
thyme roasted potatoes**

DESSERT

Lancashire Cheese Plate +£3

Creamy Lancashire, Garstang blue, smoked cheddar, water crackers,
house chutney, grapes, celery (v, gfo) (560kcal)

Chocolate Orange Tart

Mixed berry pure(ve, gf) (267cal)

Baileys Crème Brûlée

Short bread biscuit (v, gfo) (336cal)

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream(362cal) (v)

2 Course - £27.95 per person

3 Course - £31.95 per person

children's menu also available for guests 12yrs and under

(ve) Vegan/ Vegetarian, (gf) Gluten free,

(gfo) Gluten free option available (v)Vegetarian

