



*The Farmer's
Table*

Lancashire Night Menu

25th January 2019 (7 for 7:30pm start)

Starter

Bury Black Pudding: A horseshoe black pudding from the Real Lancashire Black Pudding Company served with wholegrain mustard and freshly baked, chunky artisan bread.

OR

Jerusalem Artichoke Soup: Hand-made in the farm kitchen using artichokes freshly dug from the farmhouse garden. Served with a chunk of freshly baked artisan bread. **V**



Main Course

Lancashire Hot Pot: Using outdoor-reared lamb from the Trough of Bowland, Kenyon Hall potatoes, served with pickled red cabbage made in the farm kitchen and Lancashire root vegetable mash.

OR

Lancashire Cheese Tart: An individual pastry tart filled with Lancashire cheese, onion and spinach. Served with locally-grown creamed leeks and savoy cabbage. **V**

Dessert

Seville Orange Marmalade Cheesecake: Creamy cheesecake made with our home-made Seville orange marmalade and served with chocolate ice-cream from Cheshire Farm. **V**

OR

Sticky Toffee Pudding: Luxurious pudding from Cartmel in Lancashire, served with hot custard. **V**

2 Courses: £19.99

3 Courses: £24.99

[Click here to book a table](#)