



AL A CARTE SELECT MENU £30 PER PERSON

Starters

Honey Roasted Parsnip Soup

Served with parsnip crisps

Rosette of Galia Melon

Served with elderflower syrup and garnished with fresh watermelon

Oak Smoked Scottish Salmon & Gravlox

Oak smoked Scottish salmon and home cured Gravlox served with lemon wedges and a selection of breads

Seared calves liver salad

Served with woodland mushrooms, glazed shallots, lardons of pancetta and a aged balsamic

Game Terrine

Served with a warm winter chutney and a toasted brioche

Main Course

Grilled Scottish Salmon

Served with a hollandaise sauce

Goosnargh Chicken Breast

Served with a chicken & mushroom cabbage parcel and a tarragon jus

Lancashire Pork fillet

Served with black pudding, apple and a mustard & sage jus

Venison Wellington

Fillet of Venison with spinach and mushroom Duxelle, wrapped in a puff pastry and served with a rich red wine sauce

Homemade Mushroom & Stilton Ravioli

Served with roasted Provençal vegetables and fresh tomato sauce

All the above main courses will be served new potatoes and a selection of seasonal vegetables.

Dessert

A tasting of Lancashire Strawberries

Strawberry Pannacotta milk pudding, Strawberry crumble and custard, Strawberry tart with vanilla syrup

The Pines Classic Sticky Toffee Pudding

Served with a butterscotch sauce and vanilla ice cream

Glazed Citrus Tart

Served with vanilla ice cream and an orange syrup

Classic Vanilla Crème Brulee

Served with a fresh fruit garnish

Lancashire Cheese Board

A selection of Lancashire cheeses served with walnut bread, oat biscuits, apple chutney, grapes and celery

Add a glass of Vintage Port £3.95 Supplement

Tea/ Coffee with dipped strawberries

Starters

French Onion Consommé

Served with gruyere cheese scone

£4.50

Honey Roasted Parsnip Soup

Served with parsnip crisps

£4.00

Rosette of Galia Melon

Served with elderflower syrup and garnished with fresh watermelon

£5.50

Oak Smoked Scottish Salmon & Gravlax

Oak smoked Scottish salmon and home cured Gravlax served with lemon wedges and a selection of breads

£8.00

Pan seared Cornish Scallops

Served with Lancashire Black Pudding and puree of apples

£8.50

Sautéed Cornish Scallops

Served with pan fried mushrooms and celeriac puree

£8.25

King prawns

Cooked in garlic & parsley butter with sun dried tomatoes, served with tomato focaccia bread

£8.50

Breast of Wood Pigeon, Confit pork belly with Lancashire Black Pudding

Served with a shallot puree and a game jus

£7.50

Seared calves liver salad

Served with woodland mushrooms, glazed shallots, lardons of pancetta and a aged balsamic

£7.95

Game Terrine

Served with a warm winter chutney and a toasted brioche

£6.95

Ravioli of Woodland Mushrooms & Stilton

Served with a fresh tomato sauce

£5.00

Main Courses

Grilled Whole Dover Sole

*Served on or off the bone, with a lemon and parsley butter
(Market Price)*

Whole Baked Seabass

*With ginger, chilli & coriander and served with a teriyaki dipping sauce
£23.00*

Grilled Fillets of Seabass

*Served with a tomato beurre blanc
£19.75*

Pan Fried Hake

*Served with Chorizo and a white bean cassoulet
£19.00*

Grilled Scottish Salmon

*Served with a hollandaise sauce
£16.95*

Whole Tail Scampi

*Cooked in Tempura batter and served with homemade tartare sauce
£19.50*

Whole Tail Scampi

*Cooked in a cream sauce with Pernod
£19.50*

*All the above main courses will be served new potatoes and a selection of market green vegetables.
For additional side orders please see available list on separate sheet.*

Goosnargh Chicken Breast

Served with a chicken & mushroom cabbage parcel and a tarragon jus

£18.50

Half Roast Goosnargh Duck

Served with an orange sauce

£18.50

Lancashire Pork fillet

Served with black pudding, apple and a mustard & sage jus

£18.50

Rack of Lamb

Served with a slow cooked lamb hotpot, garnished with lamb sweetbreads and served with a rosemary & garlic jus

£21.00

Seared Calves Liver

Served with red onion marmalade, crisp Parma ham and a thyme jus

£18.00

Guinea Fowl

Served with the breast plain roasted and the leg braised in a rich tomato, bacon & chestnut sauce

£19.50

Venison Wellington

Fillet of Venison with spinach and mushroom Duxelle, wrapped in a puff pastry and served with a rich red wine sauce

£19.95

All the above main courses will be served with Dauphinoise potatoes and root vegetable puree.

For additional side orders please see available list on separate sheet.

Vegetarian Main Course Options

Homemade Mushroom & Stilton Ravioli

Served with roasted Provencal vegetables and fresh tomato sauce

£13.00

Baked Goats Cheese Charlotte

Served with aubergine stew, toasted pine nuts and a balsamic caramel

£12.50

Caramelized Red Onion & Feta Cheese Tartlet

Served with marinated sun blushed tomatoes, black olives stuffed with feta cheese and a peppered rocket salad

£11.50

Side Orders £3.00 Each

Creamy Dauphinoise Potato with a Cheese Glaze

Hand Cut Fat Chips

Sautéed Potatoes with Onions

Buttered New Potatoes

Creamed Mash Potatoes

Creamed Garlic Mushrooms

Broad Beans & Bacon

Buttered Sugar Snap Peas

Beer Battered Onion Rings

Creamy Leeks

Braised Red Cabbage

Mixed Leaf Salad

Tomato & Red Onion Salad

Rocket & Parmesan Salad

8oz Fillet Steak £23.50

(Cooked to your liking)

10oz Sirloin Steak £21.00

(Cooked to your liking)

9oz Rib Eye Steak £20.00

(Cooked to your liking)

*All steaks are served with grilled mushrooms &
tomatoes, fat chips and green beans*

Choice of Sauces, available on request at £1.50

Béarnaise

Peppercorn

Mushroom

Red Wine Jus

Garlic & Parsley Butter

Classic Chateaubriand

Serves 2

*Chateaubriand is from 16oz English Fillet Steak, cooked to your preference
Served with a bouquet of fresh seasonal vegetables, and a choice of
homemade chips, creamy mash or new potatoes*

Choose from our homemade sauces;

Garstang Blue Cream Cheese Sauce

Classic Sauce Diane

Peppercorn Sauce

Béarnaise Sauce

£28.00 per person

Desserts

The Pines Classic Sticky Toffee Pudding

Served with a butterscotch sauce and vanilla ice cream

£5.25

English Raspberry Soufflé

Cooked to order served with a shot of Raspberry smoothie and a warm vanilla & raspberry compote

Please allow 10 mins cooking time

£6.00

Chocolate Indulgence for One or Two to share

White chocolate melting fondant

Iced milk chocolate chip parfait

Chocolate & orange tart served with orange scented cream

Please allow 10 mins cooking time

For one: £7.00 For two: £13.95

A tasting of Lancashire Strawberries

Strawberry Pannacotta milk pudding

Strawberry crumble and custard

Strawberry tart with vanilla syrup

£7.50

Ice Cherry Parfait Teardrop

Served with a cherry coulis, garnished with toffee glazed cherries

£6.25

Classic Vanilla Crème Brulee

Served with a fresh fruit garnish

£5.50

Glazed Citrus Tart

Served with vanilla ice cream and an orange syrup

£5.50

Assiette of Pines Desserts

Mini sticky toffee pudding, glazed lemon tart, vanilla crème Brulee and an iced chocolate cherry teardrop

£7.00

Lancashire Cheese Board

A selection of Lancashire cheeses served with walnut bread, oat biscuits, apple chutney, grapes and celery

£7.00

Add a glass of Vintage Port £3.95 Supplement