

HEATHCOTES

PRIVATE DINING EXPERIENCE

Canapés

Potted shrimp on toast
Lemon arancini, garlic aioli (v)
Olive shortbread, sun-dried tomatoes (v)
- Pinot Grigio, Venezie Italy, 2014

Starters

Treacle Cured Fleetwood Smoked Salmon

Radish & chicory salad, chargrilled bread, whipped goat's cheese
- Chenin Blanc, Western Cape, South Africa, 2015

Lancashire Cheese Soufflé (v)

Mustard béarnaise, onion ring, chives
- Sauvignon Blanc, Marlborough, New Zealand, 2015

Mains

Fillet Steak

Fondant potato, fine beans, garlic-wilted spinach, mustard béarnaise
- 100% Organic Cabernet Sauvignon, Novas Gran Reserva, Chile, 2013

Confit of Goosnargh Duck Leg

Creamed truffle polenta with mushroom, crispy pancetta, red wine jus
- Beaujolais Villages, France, 2013

Desserts

Heathcotes Bread & Butter Pudding

With clotted cream & apricot coulis - an award winning classic since 1990
- Moscato, Piemonte, Italy, 2012

Lancashire Cheeseboard

A plate of three local cheeses
- Beaujolais Villages, France, 2013

£50

Includes a three glass wine flight