

**BAKE & ROAST**  
LOVE FOOD

**Fete de Lancashire Menu**

**Amuse Bouche**

Morecambe Bay Shrimp on Potato Cake Crostini

**First Course**

Fish, 'Chip' and Mushy Peas with Flat Cap Scraps

**The Main Event**

**"Deconstructed Lancashire Hot-Pot"**

Slow cooked Lamb Shoulder, grilled chops and sautéed kidneys served with Potatoes Anna,  
Red Cabbage and Carrots

Goosnargh Chicken Breast rolled with Lancashire Air Dried Ham and Black Pudding crumbs,  
served on a bed of Lancashire Cheese sauce

**Dessert**

**"Apple Pie Three Ways"**

Flowerpot Apple and Rhubarb Flapjack Crumble

Tart-Tatin

Apple Lancashire Red Roses

**Cheese**

Lancashire Specialty Cheese Board served with handmade crackers and mini homemade  
Eccles Cakes

**Coffee & Benedictine Shots**