



Seniors Lunch Menu (SAMPLE ONLY)
2 courses £10.95 / 3 Courses £12.95

Starters

Homemade Soup of the Day (v)

A freshly prepared soup served with a baked bread roll.

Classic Prawn Cocktail

North Atlantic prawns in a Marie rose sauce, served on a bed of shredded lettuce with buttered brown bread.

Black Pudding & Bacon Salad

Bury black pudding and smoked bacon on a bed of mixed leaves in a honey mustard dressing.

Main Courses

Roast of the Day

Traditional roast served with roasted potatoes, crushed new potatoes, Lowe's Farm seasonal vegetables and a stockpot gravy.

Bangers & Mash

Succulent pork sausages, crushed new potatoes and garden peas with a stockpot gravy.

Wholetail Whitby Scampi

Breaded wholetail scampi, deep-fried and served with hand-cut chips and garden peas.

Mac 'n' Cheese (v)

Homemade macaroni cheese made with extra mature cheddar cheese and Grana Padano. Served with toasted garlic flatbread.

Desserts

New York Cheesecake

Baked cheesecake served with fresh berries and Chantilly cream.

Berry Fool

Mixed berries layered with natural yoghurt and sponge, topped with Chantilly cream.

Chocolate Fudge Cake

A rich Belgian chocolate cake served with Chantilly cream.