

TDH MENU FOR GROUP BOOKINGS- SPRING/SUMMER 2018

2 course £18pp, 3 course £22 pp

Starters

Causeway Cauliflower Bhaji, Mint and Cucumber Soya Raita, Dressed Leaf Salad (vegan)

Homemade Chicken Liver and Madeira Parfait; Parsley Butter, Toasted Granary Bloomer, Homemade Chutney

Sauteed Smithy Mushrooms; Tarragon, Garlic and White Wine Cream Sauce, Toasted Granary Bread, Crispy Tarragon (V)

Lager Battered Haddock Goujons, Dressed Rocket, Tartare Sauce

Homemade Soup of The Day ; served with Local Bloomer Bread (V)

Sesame Tempura Chicken Goujons, Soy, Ginger and Chilli, Carrot, Spring Onion and Coriander Salad, Toasted Peanuts, Crispy Noodles

Panko Breaded Brie, Scorched Cranberries, Cranberry Reduction, Dressed Leaf Salad

Home Cooked Nacho; Salsa, Jalapenos, Sour Cream and Cheese

Mains

The Cricketer's Lancashire Hotpot; Braised and Minced Lamb and Vegetable Hot Pot, Short Crust Pastry Lid, Warm Granary Bread and House Pickled Red Cabbage

Pan Roasted Chicken Supreme, Creamed Potatoes, Carrot Puree, Sautéed Summer Greens, White Wine and Tarragon Cream Sauce

Haddock and Chips; Lager Battered Haddock Fillet, Twice Cooked Chunky Chips, Mushy Peas, Tartar Sauce

Pan Roasted Salmon Fillet, Sauteed Potatoes, Aromatic Vegetables, Sesame and Soy Reduction

Taste of Pork; Confit Belly Pork, Garlic and Thyme Pork Loin, Apple Puree, Sage Creamed Potatoes, Wilted Greens, Blackpudding, Crackling, Red Wine Jus

Cricketer's Burger; 6oz Homemade Burger, Lettuce, Tomato, Dill Pickle, Brioche Bun, Lager Battered Onion Rings, Skin on Fries, Cricketers 'Slaw - *Make it a 'Lancashire Burger' and add Smoked Bacon, Lancashire Cheese and Bury Black Pudding for £2.50*

Clarkson's Butchers Thick Cut Dry Cured Gammon, served with Fried Egg, Roasted Pineapple, Peppered Tomato, Choice of Potato and Seasonal Vegetables

Seared Lambs Liver, Bubble and Squeak Mash, Balsamic Baby Onions, Parsnip Crisps

Scott's Of Ormskirk 28 Day Matured 6 oz Rump Steak; served with Garlic and Thyme Roasted Field Mushroom, Lager Battered Onion Rings and a Choice of Potato (*make it a 10oz for £3 extra, add a steak sauce for £2*)

Red Lentil, Butternut Squash, Sweet Potato and Spinach Dahl, Spiced and Roasted Causeway Cauliflower, Cauliflower Bhaji, Baby Herbs (vegan)

Miso and Mint Marinated Halloumi and Courgette Pitta Bread, Dressed Leaf, Mixed Grain and Bean Salad (v)

SWEETS

Chocolate Brownie, Orange Chocolate Soil, Summer Berry Sauce, Mrs Dowson's Vanilla Ice Cream

Stewed Apple and Summer Fruit Crumble, Peanut Butter Crumble Topping, Raspberry Soya Yoghurt (vegan)

Pineapple and Coconut Cheesecake; Coconut Cream Cheese, Mango and Pineapple Compote, Gingerbread Biscuit Base, Pineapple Crisp

Sticky Toffee Pudding, Salted caramel Sauce, Vanilla Bean Ice Cream

Toffee and Chocolate Sundae, Gingerbread Ice Cream, Berries, Peanut Butter Crumb

Mrs Dowson's Sorbet of the day; Summer Berries, Berry Coulis

Selection of English Cheeses; Biscuits, Celery, Grapes, Homemade Chutney (£2 supplement)

2 Scoops of Mrs Dowsons Ice Cream- Choose from Strawberry, Chocolate, Vanilla or Gingerbread