

MIDLAND HOTEL

Restaurant Dinner Menu

*Guests on a dinner inclusive rate are welcome to choose any starter, main and dessert. However, all other dishes, and menu items with a supplement price (e.g. *£3.00) will be charged accordingly*

Starters

CHEF'S RECOMMENDATION OF THE DAY....Please ask your waiter/waitress for details

Homemade watercress & new season's potato soup, crisp croutons (v)	£4.50
Confit of saddleback belly pork, Bramley apple, sesame seed & crackling salad	£6.50
Terrine of Goosnargh corn-fed chicken with leek & prune, spiced lentils, toasted brioche	£6.50
Frank Benson's handpicked Morecambe Bay shrimps with lime & stem ginger, wholemeal bread, grapefruit reduction	£8.00
	(*£1.50)
Monkfish tail in a saffron tempura batter, tartare sauce, pea shoots, citrus vinaigrette	£7.50
	(*£1.00)
Twice baked Lancashire cheese soufflé, red onion marmalade, leaf salad	£6.95
Mr Ashcroft's Lancashire beetroot marinated in red wine & star anise, Thornby Moor goat's cheese, pine nut vinaigrette (v)	£6.50

Main course

CHEF'S RECOMMENDATION OF THE DAY....Please ask your waiter/waitress for details

Roast loin of Herdwick lamb, Anna potatoes, butternut squash & cumin puree, pickled red cabbage, rosemary jus	£18.00
Pan fried Goosnargh duck breast, sautéed Savoy cabbage, baby turnips, duck croquette, cherry & thyme jus	£16.50
Baked pork fillet with an apple & sage farce, cider fondant potato, creamed leeks, port wine sauce	£16.50
Pan seared 8oz Cumbrian fillet steak glazed with Blacksticks blue cheese, crisp rosti potato, sautéed baby spinach, roasted vine cherry tomatoes, pink peppercorn sauce	£25.00
	(*£5.00)
Grilled fillet of organic rainbow trout, crushed Maris Peer new potatoes with samphire & scampi, orange reduction	£16.00
Pan fried fillet of seabass, herbed polenta cake, tomato & fennel chutney, sauce vierge	£16.50
Creamy cauliflower & white truffle risotto, poached quail egg, parmesan crisps (v)	£13.50
Potato gnocchi with wild mushrooms, oregano & balsamic sauce (v)	£13.50

The above main courses are presented as complete dishes

Side dishes

(All £3.00 supplement)

Chunky chips cooked in dripping
Minted new potatoes (v)
Selection of seasonal vegetables (v)
Herb leaf salad (v)

Desserts

CHEFS RECOMMENDATION OF THE DAY...Please ask your waiter/waitress for details

Midland Hotel sticky toffee pudding, butterscotch sauce, vanilla seed ice cream	£6.00
Trio of raspberry desserts (mousse, jelly & sable), Amaretto ice cream	£6.00
Warm chocolate fondant with salted caramel, pistachio nut ice cream <i>(Please allow 15 minutes as this dessert is cooked to order)</i>	£6.50
Selection of seasonal fruits glazed with Champagne & mint sabayon	£6.00
Coconut panna cotta, spiced pineapple compote	£6.00
Selection of "Cool Cow" organic milk ice creams <i>(Please ask your waiter/waitress for today's selection)</i>	£5.50
Selection of cheese from the North of England: How's Yer father, Croglin, Blacksticks Velvet & Smoked Allerdale, served with biscuits, grapes, fruit chutney & homemade Chorley cakes	£8.00 (*£2.00)

If you are staying on with us on consecutive nights and would like something not on our menu, please ask a member of the team and our head chef will be pleased to assist wherever possible.

Prices are inclusive of VAT at the current rate
To the best of our knowledge, all ingredients are GM free
Some dishes may contain nuts or traces of nuts