

# MIDLAND HOTEL

## Restaurant Lunch Menu

### Starters

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| Homemade watercress & new season's potato soup, crisp croutons (v)   | £4.50 |
| 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 |
| Mr Ashcroft's Lancashire beetroot marinated in red wine & star anise, Thornby Moor goat's cheese, pine nut vinaigrette (v) | £6.50 |

### Main course

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| 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 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 |

### Desserts

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| Midland Hotel sticky toffee pudding, butterscotch sauce, vanilla seed ice cream  | £6.00 |
| Coconut panna cotta, spiced pineapple compote  | £6.00 |
| Selection of "Cool Cow" organic milk ice creams<br><i>(Please ask your waiter/waitress for today's selection)</i>  | £5.50 |
| Selection of cheese from the North of England:<br>How's Yer father, Croglin, Blacksticks Velvet & Smoked Allerdale, served with biscuits, grapes, fruit chutney & homemade Chorley cakes | £8.00 |

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