



## DINNER MENU

BIG BLUE HOTEL

### STARTERS

<b>Soup of the day</b>	<b>£4.95</b>	<b>Deep-fried king prawns</b>	<b>£7.95</b>
Chef's homemade soup		Homemade sweet chilli sauce	
<b>Classic prawn cocktail</b>	<b>£7.95</b>	<b>Salmon fishcake</b>	<b>£5.95</b>
Greenland prawns, dressed iceberg & Marie Rose sauce		Lemon mayonnaise & rocket salad	
<b>Chicken liver parfait</b>	<b>£5.95</b>	<b>Leek &amp; mustard tartlet (V)</b>	<b>£5.95</b>
Homemade chutney & toasted sourdough croutes		Poached egg & hollandaise sauce	
<b>Garstang Blue twice baked soufflé (V)</b>	<b>£5.95</b>	<b>Chicken &amp; chorizo arancini</b>	<b>£6.50</b>
Caramelised onions, salad of candied walnuts & beetroot		Deep fried risotto balls & roasted red pepper aioli	
<b>Crab, avocado &amp; cherry tomatoes</b>	<b>£7.50</b>	<b>Morecambe Bay shrimps</b>	<b>£7.95</b>
White crabmeat, toasted sourdough & rocket salad		Blade mace butter & toasted English muffin	
<b>Crispy duck leg</b>	<b>£6.50</b>		
Buttered spinach, button mushroom, baby onion & red wine sauce			

### SALADS

<b>Salad Niçoise</b>	<b>£8.45 / £11.95</b>	<b>Grilled chicken Caesar salad</b>	<b>£8.45 / £12.95</b>
Classic tuna salad		Cos lettuce, Parmesan, croutons & crisp Parma ham	
<b>Tomato &amp; mozzarella salad (V)</b>	<b>£6.95 / £10.50</b>	<b>Smoked salmon salad</b>	<b>£12.95</b>
Duo of home dried & plum tomatoes, mozzarella, rocket, basil pesto & balsamic reduction		Caperberries & pickled cucumber	

### MAIN COURSES

<b>Pan-fried fillet of salmon</b>	<b>£12.95</b>	<b>Honeywell's pan roasted rump of lamb</b>	<b>£14.75</b>
Crushed new potatoes, buttered asparagus & herb butter		Creamed spinach, fondant potato & confit garlic	
<b>Crispy pork belly</b>	<b>£12.95</b>	<b>Pan fried fillets of sea bass</b>	<b>£13.95</b>
Mashed potato, creamed cabbage & bacon		Roasted Mediterranean vegetables, potatoes & basil pesto	
<b>Pan roasted breast of duck</b>	<b>£14.95</b>	<b>Wild mushroom macaroni cheese</b>	<b>£11.95</b>
Fondant potato, braised red cabbage & red wine sauce		Crispy bacon or asparagus (V)	
<b>Spinach and ricotta filo parcel (V)</b>	<b>£11.95</b>	<b>Oven roasted chicken</b>	<b>£13.25</b>
Seasonal vegetables, potatoes & Napoli sauce		Dauphinoise potatoes, petit pois & pink peppercorn sauce	
<b>Beef or chicken stroganoff</b>	<b>£15.25</b>	<b>10oz Pot roasted short rib of beef</b>	<b>£15.50</b>
Traditionally cooked with mustard, paprika, wine, sour cream & basmati rice		Colcannon potato & honey-glazed carrots	
<b>Char-grilled 8oz Hereford sirloin steak</b>	<b>£19.95</b>	<b>12oz Pork T-bone steak</b>	<b>£13.95</b>
Flat mushroom, slow cooked plum tomato, onion rings, hand cut chips & watercress		Flat mushroom, slow cooked plum tomato, onion rings, hand cut chips & watercress	
<b>Char-grilled 10oz Hereford rump steak</b>	<b>£19.95</b>		
Flat mushroom, slow cooked plum tomato, onion rings, hand cut chips & watercress			

### SIDE ORDERS

<b>Battered onion rings (V)</b>	<b>£2.95</b>	<b>Peppercorn, béarnaise or Diane sauce</b>	<b>£2.95</b>
<b>Caesar salad (V)</b>	<b>£3.95</b>	<b>Rocket &amp; Parmesan salad (V)</b>	<b>£3.25</b>
<b>Creamed cabbage &amp; bacon</b>	<b>£2.95</b>	<b>Shoestring fries (V)</b>	<b>£2.95</b>
<b>Garlic creamed spinach (V)</b>	<b>£3.25</b>	<b>Sweet potato fries (V)</b>	<b>£2.95</b>
<b>Hand-cut chips (V)</b>	<b>£3.25</b>	<b>Tomato salad with sweet sherry vinegar dressing (V)</b>	<b>£2.95</b>
<b>Honey glazed carrots (V)</b>	<b>£2.95</b>	<b>Zucchini fries &amp; béarnaise sauce (V)</b>	<b>£3.25</b>
<b>Mixed or green salad (V)</b>	<b>£2.95</b>		

### PLÂT DU JOUR

**Chef's signature dish of the day**

(V) Suitable for vegetarians. GM FOODS – It is our policy not to use genetically modified products in our food.

Fish products may contain bones.

All products are subject to availability. All prices are inclusive of VAT

Wherever possible all our products are sourced locally.

Before ordering please advise a member of our team if you have any food intolerances or allergens.