

A La Carte Menu

Starters

Peppered Goats Cheese with Slow Cooked Beetroot, Herb Croutes and Cider Vinegar Caramel	£5.95
Garlic Marinated King Prawns served on Toasted Sour Dough with Sweet Pepper and Coriander Tapas	£7.95
Freshly made Soup of the Day presented with warm Bread	£4.50
Smooth Chicken Liver Pate with Bramley Apple Pickle, Dressed Leaf and Toasted Herb Brioche	£4.95
Omelette 'Arnold Bennet' with Smoked Haddock, Cheese and Leeks	£7.50
Portion Ciabatta Bread, Balsamic and Olive Oil (per person)	£0.75

Main Courses

Baked Salmon with Crushed Local Potatoes, Spiced Shrimp and Sweetcorn Fritter and Leek Beurre Blanc	£16.50
Pan-fried Sea Bass with Sweet Chilli Noodles, Stir Fried 'Greens', Shrimp and Fennel Herb Dressing	£16.95
Pork Tenderloin with Bubble and Squeak Cakes, Wild Mushroom and Sage Crust with Shallot Reduction	£16.95
Confit of Lamb Shoulder with Rosemary Potato Gratin, Onion Compote and a Port Wine and Bacon Gravy	£18.50
Baked Breast of Chicken with a Serrano Ham and Manchego Cheese filling, Chorizo and Sage Crumb, Smoked Garlic Reduction and Parmentier Potatoes	£17.50
Garden Herb Risotto Cake with Roast Vegetables 'a la Greque', Tomato and Black Olive Coulis and Crumbled Feta Cheese	£14.95
Sweet Potato, Spinach and Sweet Pepper 'Tagine' with Chickpea Fritters	£14.95
Linguini Pasta served with Smoked Garlic and Asparagus Cream with Wild Mushroom Confit	£13.95
Cajun Chicken Caesar Salad with Crisp Pancetta	(starter £6.50) £16.95

*** Main Courses Served With Seasonal Vegetables ***

All Prices shown are inclusive of VAT - An optional 10% service charge will be added to the bill



Classics Menu

Starters

Duck Spring Rolls with Beansprouts and an Oriental Dipping Sauce	£5.95
Morecambe Bay Shrimps with Toasted Granary Bloomer Bread, Lemon and Dressed Leaves	£7.50
Deep Fried Crab Cakes with a Sweet Chilli Dip and Mixed Leaves	£5.95
Ripe Seasonal Melon served with Winter Fruits and Blackcurrant Sorbet	£5.50
Grilled Bury Black Pudding served on a Toasted Muffin with a Soft Poached Egg, Hollandaise Sauce and Crisp Pancetta	£6.50
Loch Fyne Smoked Salmon with Toasted Pikelets, Herb Crème Fraiche, Cucumber Pickle and Lemon	£8.95

Main Courses

Beer Battered Cod served with Handcut Chips and Mushy Peas	£15.50
Grilled Halibut Glazed with Lancashire Cheese Hollandaise with Buttered Spinach and New Potatoes	£19.95
Parmesan Crusted Chicken with New Potatoes, Cauliflower Cheese and French Beans	£17.95
Beef Medallions served in a rich Onion Gravy with Dauphinoise Potatoes	£19.95
Bennett's Steak Pudding with Chips and Mushy Peas	£15.50
Calves Liver and Bacon served with Onion Gravy and Mash Potato	£17.95

* Main Courses Are Served With Seasonal Vegetables *

Side Orders are available at £3.50 each

- Chips - Tomato, Basil and Red Onion - Mixed Seasonal Salad - Caesar Salad - Rocket and Parmesan -

From the Chargrill

All served with Handcut Chips, Crispy Onion Rings and Field Mushrooms

Lamb Cutlets £21.00

Pure Black Aberdeen Angus, guaranteed the finest Scottish Beef
Matured in house up to 21 days to give exceptional quality in both texture and flavour

8oz Aberdeen Angus Fillet Steak £26.50

Aged 10oz Rib Eye Steak £23.00

Sauces to accompany your Steak at £1.50 each

Diane Sauce - Creamy Shallot - Peppercorn and Brandy

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Sweet Menu

Black Cherry and Vanilla Mille Feuille

with Red Wine Syrup

£5.50

Baked Chocolate Cheesecake

served with Tia Maria Marinated Strawberries and White Chocolate Sauce

£5.50

Sticky Toffee Pudding

with Vanilla Ice Cream and Toffee Sauce

£6.00

Honey & Vanilla Poached Pineapple

finished with Mango Sorbet and Seasonal Fruit Skewers

£6.50

Warm Pecan Pie

served with Clotted Cream and Caramelised Banana

£5.95

Vanilla Creme Brulee

served with Mulled Berries and Shortbread Biscuits

£6.00

Selection of Ice Creams & Sorbets

£4.50

Selection of Cheeses

with Savoury Biscuits, Chutney, Grapes and Celery

£8.50

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ALLERGEN & FURTHER MENU INFORMATION

Some dishes included on our menu may contain nuts, seeds, pips or bones. Please ask for assistance if you require any information regarding the dishes or ingredients included in the menu. Specific information can be provided to clients with food intolerances. It is asked that clients who bring celebration cakes, etc. to the venue provide the relevant allergen information to their guests. Products contained within the Bar Tariff and Wine List may contain allergens. Please ask a member of staff if you require more information regarding allergens.



THE WRIGHTINGTON

HOTEL & HEALTH CLUB

