



THE  
MIDLAND

## GROUP MENU



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## to begin...

**Homemade Soup of the Day** gf, v, df\*

**Port of Lancaster smoked salmon and Frank Benson's Morecambe Bay shrimps** gf\*, df\*

Toasted sour dough, lemon gel, dressed leaves

**Ham Hock Fritter** gf\*, df\*

Pickled carrot, carrot gel, coriander oil & rocket salad

**Charred Red Cabbage** v, ve, gf, df

Celeriac puree & apple salad

## to follow...

**Slow Cooked Pork Collar** gf, df\*

Boulangère potatoes, caramelised apple, beetroot and fenugreek sauce

**Ribble Valley Chicken** gf df\*

Dauphinoise potato, sweetcorn puree, charred sweetcorn, greens and tarragon jus

**Baked Cod** gf, df\*

Saffron crushed potatoes, seasonal vegetables and red pepper reduction

**Moroccan Vegetable Pithivier** v, ve, gf, df\*

Parisian potatoes, braised baby gem, slow cooked tomato, aubergine puree and a cucumber & mint dressing

## to finish...

**Seasonal Crème Brûlée** gf\*

Shortbread biscuit

**Sticky Toffee Pudding** gf\*

Vanilla ice cream and butterscotch sauce

**Lemon Posset** gf

Seasonal fruit compote

**Vegan Chocolate Brownie** v, ve, df

Griottines cherries & cherry sorbet

**Selection of Courtyard Dairy Cheeses** gf\* (£2.50 Supplement)

Fruit chutney, celery, grapes & crackers

Prices are inclusive of VAT charged at the current rate. Allergens and Dietary Requirements: It is the responsibility of the diner to inform or ask any team member on special dietary requirements or allergen information. Allergen information is available for all our dishes, however, due to preparation or cooking method, it is not possible to guarantee total segregation of any allergens.

(n) - contains nuts (v) - vegetarian (gf) - gluten free (gf\*) - gluten free adaptable (ve) - vegan (df) - dairy free