



LAST DROP
VILLAGE
Hotel & Spa

THE COURTYARD RESTAURANT

STARTERS

Chicken Parfait GF £8.50

Fig & Onion Chutney, Brioche Croûte, Chicken Skin Crisps

Roasted Celeriac VE GF £7.50

Burnt Apple Puree, Pickled Apple, Crispy Kale

Braised Pig Cheek £8.50

Caramelised Onions, Smoked Lancashire Cheese Bon Bon, Red Wine Sauce

Salmon Tartare £10.50 (£2.00 Supplement)

Confit Soy Glazed Yolk, Crispy Fish Skin, Coriander Oil

Soup Of The Day VE GF £7.50

Freshly Baked Bread

Twice Baked Garstang Blue Souffle V GF £7.50

Waldorf Salad, Apple Cider Vinaigrette

MAIN COURSES

Rolled Lamb Shoulder GF £24.95 (£5.00 Supplement)

Roasted Root Vegetables & Bean Cassoulet, Root Vegetable Crisps

Braised Beef Blade GF £19.95

Buttered Mash Potato, Pickled Onion Puree, Honey Roasted Carrot, Wild Mushroom Sauce

Pan Fried Chicken Breast GF £19.95

Mini Hasselback Potatoes, Cauliflower Cheese Puree, Charred Tenderstem Broccoli, Crispy Pancetta, Peppercorn Sauce

Cajun Salmon Fillet GF £19.95

Spring Onion & Lemon Rosti Potato, Chargrilled Leeks & Red Onion, Beurre Noisette, Crispy Capers

Spinach, Butternut Squash & "Cream Cheese" Wellington VE £17.95

Confit Mushrooms, Beetroot Gel

10oz Sirloin Steak GF £29.95 (£10.00 supplement)

Chunky Chips, Grill Garnish & Peppercorn Sauce

Confit Duck Leg £19.95

Sweet Potato Croquette, Soy Sauce & Lime Gel, Pak Choi, Pickled Cucumber

Dish of The Day GF £19.95

Please ask your Server for details

SIDES

Skin on Fries VE £3.75

Blue Cheese Spinach GF £4.75

Garlic Flatbread £4.75

Chunky Chips VE £3.75

Braised Red Cabbage with Redcurrant Jelly VE GF £3.75

Panache Winter Vegetables GF £3.75

Brussel Sprouts with Nduja & Honey GF £3.75

Roast Sesame & Soy Sauce Parsnips VE GF £4.75

V = Vegetarian VE = Vegan GF = Gluten Free GF = Gluten Free Available

If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices.

Please note our kitchens are not a nut free environment. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost.

Some items may be subject to seasons and an alternative may be offered. Prices include VAT at 20%.

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DESSERTS

Dark Chocolate & Clementine Tart £8.50

Whiskey Cream, Chocolate Crumb

Rhubarb Crème Brulée £8.50

Gingerbread Biscuit

Mocha Profiterole £8.50

Chocolate Dome, Hot Chocolate Sauce, Mocha Ice Cream

Pressing of Braeburn Apple £8.50

Cold Crème Anglaise, Crumble Mix

Sticky Toffee Pudding £8.50

Caramelised Banana, Honeycomb Ice-Cream

Locally Sourced Ice Cream & Sorbets £7.50

A Selection of British & Lancashire Cheeses

Choice of 5 £19.95 (£12.00 Supplement Applies), Choice of 3 £14.95 (£9.00 Supplement Applies)

Please ask your Server for details

Gluten Free choices available upon request

DESSERT WINE

Plazzina Moscato D'Asti 100ml £4.65

A fine Italian Dessert Wine with ripe Apricot & Acacia Honey characters, well-balanced by a fresh citrus bite

AFTER DINNER DRINKS

Liqueur Coffee £7.50

Choice of Bailey's, Calypso, French, Highland, Irish, Italian or Seville

Selection of Teas and Coffees available from £3.10

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