



Elements Restaurant

PAN SEARED SCALLOPS

Beetroot Foam, Spinach Puree and Rosemary Oil £7.95

SLOW BAKED BELLY PORK

Smoked Potato Puree, Roast Granny Smiths with Sage and Mustard Sauce £6.25

PRESSING OF GOOSENARGH CHICKEN

Foie Gras with Tarragon £7.50

ROAST WOOD PIGEON

Artichoke Veloute, Port Glazed Onion and Truffle £6.75

BALLONTINE OF SALMON

Sweet pickled Clams and Dill Cream £6.75

GOATS CHEESE PANACOTTA

Pear Crisps and Balsamic Sorbet £6.75

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ROLLED SIRLOIN OF BEEF

Slow cooked shin of Beef, Horseradish Rosti and Carrot Puree and Madeira Jus £22.56

CRISPY DUCK

Lyonnais Potatoes, Oriental Sauce, Peanuts and Spring Onions £17.25

ITALIAN PLUM TOMATO TART TATIN

Gazpacho Dressing and Asparagus £14.95

MEDALLIONS OF LANCASHIRE SPRING LAMB

Garlic Roast Potato, Stuffed Tomatoes and Wild Mushrooms £18.95

CHAR GRILLED HAKE

Parsnip Puree, Braised Lentils and Black Pepper Sauce £14.25

PLAICE FILLETS, MORECAMBE BAY SHRIMP RISOTTO

Baby Leeks and Celery and Lime Butter £18.25

RAGOUT OF MAIZE FED CHICKEN

Blue Cheese Gratin and Wild Mushroom £16.75

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CAPACHIO OF PINEAPPLE

Coconut Mist, Mango Sauce and Pomegranate £5.95

HOT BANANA FONDANT

Valrona Sorbet and Banana Praline £6.25

WARM CINNAMON DOUGHNUTS

Espresso Cream with Baileys Short Bread £6.25

LEMON AND TARRAGON CHEESECAKE

with Rhubarb Ice Cream £6.25

ORANGE CRÈME BRULEE

Almond Tuille Cointreau Granite £5.95

A SELECTION OF CHEESE AND BISCUITS

accompanied with a Mango Chutney, Celery and Grapes £6.95

Coffee and Petit Fours £2,95

'Today's Menu' is offered to our guests on Inclusive of Dinner tariffs.

An allowance of £25 per person is made for those wishing to choose from the above menu with supplementary charges being made to individual accounts.

No refunds/credits are made if the full allowance is not used.

In all instances Coffee/Tea and Petit Fours are not included and will be charged as taken.

These terms are not available to group bookings and certain exclusive tariffs.

All prices are inclusive of VAT at 17.5%