



DINNER MENU

BIG BLUE HOTEL

STARTERS

Soup of the day Chefs homemade soup	£4.95	Chicken & Chorizo Arancini Deep fried risotto balls, roasted red pepper aioli	£6.25
Classic prawn cocktail Greenland prawns, dressed iceberg, Marie rose sauce	£7.95	Big Blue Thai fishcake Lime & coriander mayonnaise	£6.95
Chicken liver parfait Homemade chutney & toasted sourdough crutes	£5.95	Sandhams Bomb Lancashire cheese & tomato tartlet (v) Chargrilled courgettes, black olive dressing	£6.95
Home cured salmon gravlax Mixed leaf salad, mustard dressing	£6.95	Crispy duck Watercress & spring onion, sesame & soy dressing	£5.95
Crab, avocado & cherry tomatoes White crabmeat, toasted sourdough, rocket salad	£7.50	Morecambe Bay shrimps Blade Mace butter, toasted English muffin	£7.95
Garstang Blue twice baked soufflé (v) Caramelised onion, salad of candied walnuts & beetroot	£5.95		

SALADS

Salad Nicoise Classic Tuna salad	£8.45	/	£12.95	Tomato & mozzarella salad (v) Duo of sun-dried & plum tomatoes, mozzarella, rocket, fresh basil, balsamic reduction	£6.50	/	£10.50
Charred chicken caesar salad Cos lettuce, Parmesan, croutons, crisp parma ham	£8.45	/	£12.95	Charred king prawn skewers Rocket salad, cherry tomato salsa	£8.95	/	£13.95

MAIN COURSES

Pan fried fillet of salmon Minted crushed new potatoes, spinach, shrimp nut brown butter	£14.70	Honeywell's pan roasted rump of lamb Creamed spinach, fondant potato, confit garlic, red wine sauce	£14.70
Braised belly of pork Black pudding mashed potato, apple fritter, mustard cream	£13.25	Grilled seabass fillets Mixed shellfish risotto, crispy squid, red pepper pesto	£15.25
Oven roasted five spice breast of duck Pak choi, confit of duck croquette, orange compote	£15.25	Chargrilled 10oz Hereford rump steak Flat mushroom, slow cooked plum tomato, onion rings, hand cut chips & watercress	£19.95
Feta cheese, sun dried tomato & black olive parcel (v) Roasted Mediterranean vegetables & roasted potatoes, basil pesto	£12.25	Chargrilled 8oz Hereford sirloin steak Flat mushroom, slow cooked plum tomato, onion rings, hand cut chips & watercress	£19.95
Oven roasted chicken Dauphinoise potatoes, petit pois, pink peppercorn sauce	£13.25	Chargrilled 10oz Hereford rib eye Flat mushroom, slow cooked plum tomato, onion rings, hand cut chips & watercress	£21.25
Wild mushroom macaroni cheese Crispy bacon or Asparagus	£12.25	Slow cooked blade of Hereford beef Colcannon potato, crispy onions, tomato sauce	£15.70
Beef or chicken stroganoff Traditionally cooked with mustard, paprika, wine, sour cream, basmati rice	£15.25		

SIDE ORDERS

Hand-cut chips (v)	£3.25	Garlic creamed spinach (v)	£3.25
Sweet potato Fries (v)	£2.95	Honey glazed carrots (v)	£2.95
Shoestring fries (v)	£2.95	Mixed or green salad (v)	£2.95
Zucchini fries, béarnaise sauce (v)	£3.25	Caesar salad (v)	£3.95
Battered onion rings (v)	£2.95	Peppercorn, béarnaise or diane sauce	£2.95
Minted new potatoes (v)	£2.95	Rocket & parmesan salad (v)	£2.95

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.