



## DINNER MENU

BIG BLUE HOTEL

### STARTERS

<b>Soup of the day</b> Home-made soup	£4.50	<b>Chicken Caesar salad</b> Cos lettuce, crisp Parma ham, char-grilled chicken, herb croutons and Parmesan shavings, tossed in Caesar dressing	£7.95
<b>Classic prawn cocktail</b> Chiffonade of iceberg lettuce and Greenland prawns drizzled with Marie Rose sauce	£4.95	<b>Fresh melon rose (V)</b> Honeydew melon presented in a rose and served with a strawberry, Pernod and black pepper syrup	£4.95
<b>Fresh moules marinière</b> Mussels cooked in their own juices, white wine, shallots and garlic, finished with cream and fresh parsley	£5.95	<b>Asparagus Benedict (V)</b> Fresh asparagus served with a soft poached egg and Hollandaise sauce, resting on a toasted muffin	£5.95
<b>Home-made fish cakes</b> Served with a rocket salad and sweet chilli dipping sauce	£6.95	<b>Mozzarella and beef tomato salad (V)</b> Slices of beef tomato, buffalo mozzarella and salad dressed with fresh basil oil	£5.95
<b>Morecambe Bay potted shrimps</b> Served hot or cold	£6.95		
<b>Home-made chicken and liver pâté</b> Served with toasted granary bread and chutney	£5.45		

### MAIN COURSES

<b>Poached salmon</b> Placed on fresh tagliatelle bound with Greenland prawns and a light cream sauce	£11.95	<b>Roasted baby leg of Pilling Marsh lamb</b> Served with fondant potato and roasted root vegetables, finished with a rosemary and redcurrant sauce	£15.95
<b>Smoked haddock</b> Resting on pan-fried Savoy cabbage and bacon topped with a soft poached egg	£12.95	<b>Escalope milanese</b> Served with a tomato and basil spaghetti	£15.95
<b>Pan-seared sea bass</b> Filletted sea bass pan-seared presented with puréed potatoes and leek	£13.95	<b>12oz rib eye steak*</b> Grilled to your liking, garnished with hand-cut chips, oven-roasted cherry tomatoes and button mushrooms	£19.95
<b>Roasted belly pork</b> Belly pork, rolled and slow-roasted, served with creamed potatoes and a chorizo sauce.	£11.95	<b>9oz sirloin steak*</b> Grilled to your liking, garnished with hand-cut chips, oven-roasted cherry tomatoes and button mushrooms	£19.95
<b>French trimmed corn-fed chicken</b> Roasted and served with creamed potatoes, petit pois and with jus served on the side	£11.95	<b>Tomato and basil pasta (V)</b> Penne/spaghetti served with fresh tomato and basil sauce, with cherry tomatoes and shaved parmesan	£8.95
<b>Beef or chicken stroganoff</b> Served with basmati rice	£13.95	<b>Sliced aubergine and potato lasagne (V)</b> Oven-baked in a tomato and béchamel sauce	£9.95
<b>Traditional Lancashire hot pot</b> Slow braised Pilling Marsh lamb, root vegetables, crispy slices of potato	£13.95	<b>Wild mushroom and caramelised shallot parcel (V)</b> Baked in filo pastry and served with wilted greens, toasted pine nuts and a Madeira sauce	£12.95

### SIDE ORDERS

<b>Buttered new potatoes and shallots (V)</b>	£2.50	<b>Green beans with toasted pine nuts (V)</b>	£3.00
<b>Creamed mashed potato (V)</b>	£2.50	<b>Bacon with creamed cabbage and mushrooms</b>	£3.00
<b>Dauphinoise potatoes (V)</b>	£2.50	<b>Mixed side salad (V)</b>	£2.50
<b>French fries (V)</b>	£2.50	<b>Peppercorn and brandy sauce (V)</b>	£2.50
<b>Shoestring fries (V)</b>	£2.50	<b>Blue cheese and port wine sauce (V)</b>	£2.50
<b>Onion rings (V)</b>	£2.50	<b>Diane sauce (V)</b>	£2.50
<b>Sautéed spinach (V)</b>	£3.00	<b>Béarnaise sauce (V)</b>	£2.50

### PLÂT DU JOUR

Chef's Signature Dish of the Day

### COFFEES AND TEAS

<b>Espresso</b> A small but potent coffee, served black	£1.90	<b>Hot chocolate</b> Hot chocolate with cream	£2.80
<b>Cappuccino</b> A combination of strong espresso with equal quantities of steamed and foamed milk, sprinkled with chocolate	£2.10	<b>Tea</b> A fine selection of teas from around the world	£2.05
<b>Café latté</b> A long, refreshing coffee made with espresso and steamed milk	£2.10	<b>Liqueur coffee</b> Served only during licensing hours. Choose from Baileys, Tia Maria, Irish whisky, white rum or brandy	£5.50

09.09.09

\* Represents uncooked weight. (V) Suitable for vegetarians. G M FOODS – It is our policy not to use genetically modified products in our food.

NUT ALLERGIES – The Big Blue Hotel cannot guarantee that items on this menu do not contain nuts or nut derivatives. 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.