



BIG BLUE HOTEL

DINNER MENU

To share...Olives and Sourdough Breadboard, Olive Oil, Balsamic Vinegar & Butter (319kcal) £4.95

APPETISERS

Soup of the Day	£6.25	Morecambe Bay Shrimps (404kcal)	£8.45
Sourdough bread, butter		Mace butter & grilled sourdough	
Chicken & Chorizo Arancini (402kcal)	£8.95	Classic Prawn Cocktail (441kcal)	£8.95
Deep fried risotto balls & roasted red pepper aioli		Greenland prawns, dressed iceberg & Marie Rose sauce	
Chicken Liver Parfait (888kcal)	£8.95	Pan-fried King Scallops (268kcal)	£9.45
Homemade chutney & toasted sourdough		Bacon lardons & garlic, herb, lemon butter	
Chicken Strips (381kcal)	£7.95	Beer Battered King Prawns (422kcal)	£9.45
Marinated in cajun spice, Panko breaded, sweet chilli dipping sauce		Homemade sweet chilli sauce	
Panko Breaded Goat's Cheese (V) (408kcal)	£8.25	Wild Mushroom Tartlet (V) (357kcal)	£8.45
Lambs leaf & plum purée		Asparagus spears	
Twice Baked Grandma Lancashire Cheese Soufflé (335kcal)	£8.45	Roasted Pimento & Asparagus Terrine (VG) (250kcal)	£8.95
Shredded beetroot & toasted pine nuts (V)		Wilted spinach & light chilli olive oil, chargrilled ciabatta	

SALADS

Salad Niçoise (443kcal)	£15.95	Classic Caesar Salad Grilled Chicken (425/692kcal)	£13.45 £15.45
Classic tuna salad		Cos lettuce, Parmesan, croutons & crisp Parma ham	
Tomato & Mozzarella Salad (V) (571kcal)	£13.95	Panko Breaded Moroccan Couscous Salad (V) (VG) (865kcal)	£13.95
Sundried tomatoes, mozzarella, rocket, basil pesto & balsamic reduction		Herb & dried fruits, panko breadcrumb coated, dressed rocket	
Quinoa Salad (VG) (506kcal)	£14.25		
Red peppers, tomatoes, cucumber, edamame beans, sweetcorn, carrot			

MAINS

Roast Lancashire 8oz Lamb Rump (693kcal)	£26.95	Chicken Fillet of Beef Stroganoff (1155/1138kcal)	£19.95 £21.45
Minted new potatoes, pureed carrots & redcurrant port reduction		Made with cream, Dijon mustard, paprika & brandy, basmati rice	
Slow Braised Beef (717kcal)	£24.25	Oven-roasted Salmon Steak (605kcal)	£21.45
Potato rösti, baby spinach, honey roasted carrots, thyme & Shiraz sauce		Crushed new potatoes, buttered asparagus & garlic herb butter	
Crispy Pork Belly (1324kcal)	£21.95	Grilled Sea Bass Fillets (609kcal)	£23.95
Mashed potato, creamed cabbage & bacon		Crushed new potatoes, green beans, crayfish, spiced Napoli cream sauce	
Oven-roasted Chicken (1000kcal)	£19.95	Macaroni Cheese (V) (914kcal)	£13.95
Dauphinoise potatoes, petit pois & a chive, garlic, mushroom cream sauce		Topped with crispy Parma ham / Asparagus	£15.40
Pan-roasted Goosnargh Duck Breast (1116kcal)	£21.45	Aubergine Tagine (VG) (631kcal)	£16.45
Fondant potato, pak choi & spiced plum puree		Lightly flavoured with spices, herb couscous	

GRILL

Char-grilled 12oz. Pork T-Bone Steak (1296kcal)	£23.45	Char-grilled 10oz. Ribeye Steak (1591kcal)	£28.95
Char-grilled 8oz. Sirloin Steak (1027kcal)	£25.95	Char-grilled 8oz. Fillet Steak (814kcal)	£31.95

Served with grilled flat mushrooms, air-dried plum tomatoes, onion rings & hand-cut chips

SAUCES

Peppercorn Sauce (V) (102kcal)	£3.95	Diane Sauce (V) (126kcal)	£3.95
Béarnaise Sauce (V) (147kcal)	£4.25	Marsala Wine Cream Sauce (V) (98kcal)	£3.95

SIDES

Zucchini Fries, Grated Parmesan, Béarnaise Sauce (513kcal)	£7.45	Pureed Carrots (VG) (57kcal)	£4.45
Panko Breaded Onion Rings (V) (487kcal)	£5.45	Mixed or Green Salad (VG) (94kcal)	£3.95
Tomato & Red Onion Salad (VG) (401kcal)	£4.95	Garlic Ciabatta (V) (620kcal) Add Cheese (767kcal)	£4.55 £5.45
Creamed Cabbage & Bacon (237kcal)	£5.25	Shoestring Fries (V) (234kcal)	£4.25
Green Beans (V) (25kcal)	£3.95	Sweet Potato Fries (V) (210kcal)	£4.95
Petit Pois (VG) (66kcal)	£3.45	Hand-cut Chips (V) (194kcal)	£4.95
Creamed Spinach with Toasted Pine Nuts (V) (289kcal)	£4.95	Mashed Potato (V) (233kcal)	£4.95
Buttered Asparagus (94kcal)	£6.25	Buttered, Minted New Potatoes (V) (213kcal)	£4.95

WHERE POSSIBLE ALL OUR PRODUCTS ARE LOCALLY SOURCED

(V) Suitable for vegetarians. (VG) Suitable for vegans. Fish products may contain bones.

Gluten free options available upon request.

Adults recommended daily intake is 2000 kcal

PLEASE INFORM A MEMBER OF OUR TEAM IF YOU HAVE ANY FOOD INTOLERANCES OR ALLERGENS