



BIG BLUE HOTEL

DINNER MENU

To share... Sourdough Breadboard, Olive Oil, Balsamic Vinegar & Butter £2.95

APPETISERS

Soup of the Day	£4.95	Morecambe Bay Shrimps	£7.95
Sourdough bread, butter		Mace butter & toasted English muffin	
Chicken & Chorizo Arancini	£6.95	Classic Prawn Cocktail	£7.95
Deep fried risotto balls & roasted red pepper aioli		Greenland prawns, dressed iceberg & Marie Rose sauce	
Chicken Liver Parfait	£6.95	Pan-fried King Scallops	£7.95
Homemade chutney & toasted sourdough		Bacon lardons & garlic, herb, lemon butter	
Cured Goosnargh Duck Breast	£7.95	Deep-fried King Prawns	£7.95
Grapefruit segments, lambs leaf, cherry tomatoes & balsamic		Homemade sweet chilli sauce	
Deep-fried Breaded Goat's Cheese (V)	£6.45	Wild Mushroom Tartlet (V)	£6.45
Lambs leaf & plum purée		Asparagus spears	
Twice Baked Grandma Singleton's Lancashire Cheese Soufflé	£6.45	Roasted Pimento & Asparagus Terrine (V) (VG)	£6.95
Shredded beetroot & toasted pine nuts (V)		Wilted spinach & light chilli olive oil, char-grilled ciabatta	

SALADS

Salad Niçoise	£11.95	Grilled Chicken Caesar Salad	£12.95
Classic tuna salad		Cos lettuce, Parmesan, croutons & crisp Parma ham	
Tomato & Mozzarella Salad (V)	£10.50	Moroccan Couscous Salad (V) (VG)	£8.95
Dried plum tomatoes, mozzarella, rocket, basil pesto & balsamic reduction		Dressed rocket, dried fruits	
Quinoa Salad (V) (VG)	£11.45		
Red peppers, tomatoes, cucumber, edamame beans, sweetcorn, carrot			

MAINS

Roast Lancashire 8oz Lamb Rump	£20.95	Fillet of Beef or Chicken Breast Stroganoff	£15.25
Minted new potatoes, carrot puree & port reduction		Made with cream, Dijon mustard, paprika & brandy, basmati rice	
Slow Braised Beef	£16.50	Oven-roasted Salmon Steak	£14.95
Potato rösti, baby spinach, thyme & Shiraz sauce		Crushed new potatoes, buttered asparagus & herb butter	
Crispy Pork Belly	£14.95	Grilled Sea Bass Fillets	£15.50
Mashed potato, creamed cabbage & bacon		Crushed new potatoes, green beans, crayfish Napoli cream sauce	
Oven-roasted Chicken	£14.25	Macaroni Cheese (V)	£11.95
Dauphinoise potatoes, petit pois & a chive, garlic, mushroom cream sauce		Topped with crispy Parma ham / Asparagus	£12.95
Pan-roasted Goosnargh Duck Breast	£14.95	Aubergine Tagine (V) (VG)	£11.95
Fondant potato, pak choi & spiced plums		Lightly flavoured with spices, herb couscous	

GRILL

Char-grilled 12oz. Pork T-Bone Steak	£14.50	Char-grilled 10oz. Ribeye Steak	£22.95
Char-grilled 8oz. Sirloin Steak	£19.95	Char-grilled 8oz. Fillet Steak	£24.95

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

SAUCES

Peppercorn Sauce (V)	£2.95	Diane Sauce (V)	£2.95
Béarnaise Sauce (V)	£2.95	Marsala Wine Cream Sauce (V)	£2.95

SIDES

Zucchini Fries, Grated Parmesan, Béarnaise Sauce	£3.95	Pureed Carrots (V) (VG)	£2.95
Hand-battered Onion Rings (V)	£3.25	Mixed or Green Salad (V) (VG)	£2.95
Tomato & Red Onion Salad (V) (VG)	£2.95	Garlic Ciabatta (V)	£3.45
Creamed Cabbage & Bacon	£3.25	Shoestring Fries (V)	£2.95
Buttered Green Beans (V)	£2.95	Sweet Potato Fries (V)	£3.45
Petit Pois (V) (VG)	£2.95	Hand-cut Chips (V)	£3.25
Creamed Spinach with Toasted Pine Nuts (V)	£3.25	Mashed Potato (V)	£3.25
Buttered Asparagus	£4.25	Buttered, Minted New Potatoes (V)	£3.25

WHERE POSSIBLE ALL OUR PRODUCTS ARE LOCALLY SOURCED

(V) Suitable for vegetarians. (VG) Suitable for vegans.

Gluten free options available upon request.

Fish products may contain bones.

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