

Harbour Lights Restaurant - Sunday

Starters

Whole Dressed Salmon

Selection of Cold Plated Starters

Homemade Mushroom Soup, blended with Fresh Cream Served with Farmhouse Bread Rolls

Mains

Hand Carved Traditional Topside of Beef Served with Yorkshire Puddings

Homemade Chicken Curry
Tender Chunks of Chicken in a Medium Spiced Curry Sauce

Traditional Liver & Onions

Cod & Pancetta Fishcakes
Served with Tartare Sauce & Fresh Lemon Wedges

Pasta, Broccoli & Potato Bake Vegetarian Option, available on request

Desserts

Hot Jam Roly Poly Sponge Served with Creamy Custard

Selection of Cold Desserts*



Harbour Lights Restaurant - Monday

Starters

Whole Dressed Salmon

Selection of Cold Starters

Homemade Tomato Soup

Blended with Fresh Cream

Served with Farmhouse Bread Rolls

Mains

Hand Carved Roast Pork

Homemade Beef and Vegetable Pie
Tender chunks of Prime Beef with mixed Vegetables in a rich Stock,
topped with Puff Pastry

Plaice Goujons
Served with fresh Lemon Wedges & Tartare Sauce

Lambs Liver, Bacon & Baby Onion Casserole

Vegetable Curry & Boiled Rice Served with a mini Naan Bread Vegetarian Option, available on request

Desserts

Hot Chocolate Sponge Pudding Served with Creamy Custard

Selection of Cold Desserts*



Harbour Lights Restaurant - Tuesday

Starters

Whole Dressed Salmon

Selection of Cold Plated Starters

Homemade Pea & Ham Soup

Blended with Fresh Cream

Served with Farmhouse Bread Rolls

Mains

Hand Carved Roast Turkey Breast Served with Sage and Onion Stuffing Balls

Homemade Beef Bourguignon

Kidney Hotpot

Battered Cod Served with Fresh Lemon Wedges & Tartare Sauce

Vegetable Lasagne*
With Garlic Bread
Vegetarian Option available on request

Desserts

Homemade Fruits Of the Forest Crumble With Creamy Custard

Selection of Cold Desserts*



Harbour Lights Restaurant - Wednesday

Starters

Whole Dressed Salmon

Selection of Cold Plated Starters

Homemade Vegetable Soup

Hinted with Rosemary, blended with Fresh Cream

Served with Farmhouse Bread Rolls

Mains

Hand Carved Roast Gammon

Traditional Liver and Onions

Chicken Chasseur Tender Chicken Breast coated with a Tomato, Onion, Mushroom & Tarragon Sauce

> Haddock & Spring Onion Fishcakes Served with Fresh Lemon Wedges & Tartare Sauce

> > Pasta, Potato & Broccoli Bake Vegetarian Option available on request

Desserts

Homemade Creamy Rice Pudding Served with Strawberry Jam

Selection of Cold Desserts*

Selection of Ice Creams



Harbour Lights Restaurant - Thursday

Starters

Whole Dressed Salmon

Selection of Cold Plated Starters

Homemade Leek & Potato Soup

Blended with Fresh Cream

Served with Farmhouse Bread Rolls

Mains

Hand Carved Traditional Roast Topside of Beef Served with Yorkshire Puddings

Tender boneless Pork Loin Chops Cooked with Figs, masked with a Natural Gravy

Lambs Liver, Sausage & Mixed Vegetable Casserole

Deep Fried Fillet of breaded Pollock Served with Tartare Sauce and Fresh Lemon Wedges

Cheese & Potato Pasty
Vegetarian Option, available on request

Desserts

Homemade Apple Crumble Served with Creamy Custard

Selection of Cold Desserts*



Harbour Lights Restaurant - Friday

Starters

Whole Dressed Salmon

Selection of Cold Plated Starters

Homemade Sweetcorn Soup

Blended with Fresh Cream

Served with Farmhouse Bread Rolls

Mains

Hand Carved Roast Gammon

Tender Supreme of Chicken
Coated in a Creamy Cracked Black Peppercorn Sauce

Deep Fried Fillet of Breaded Cod Served with fresh Lemon Wedges & Tartare Sauce

Lambs Liver, Onion & Smoked Bacon In a Rich Gravy

Homemade Vegetable Chilli Served with boiled Turmeric Rice Vegetarian Option available on request

Desserts

Sticky Toffee Pudding Served with a Creamy Custard

Selection of Cold Desserts*



Harbour Lights Restaurant - Saturday

Starters

Whole Dressed Salmon

Selection of Cold Starters

Homemade Cauliflower & Stilton Soup

Blended with Fresh Cream

Served with Farmhouse Bread Rolls

Mains

Hand Carved Roast Pork
Served with Apple Sauce

Homemade Lancashire Hotpot

Minced Lamb, Onions & diced Vegetables topped with sliced Potato

Sautéed Kidneys
With Black Pudding & Onions in a rich Stock

Fillet of Breaded Plaice Served with Tartare Sauce and fresh Lemon Wedges

Oven baked Vegetable Wellington Vegetarian Option available on request

Desserts

Spotted Dick Served with a Creamy Custard

Selection of Cold Desserts*