



BLVD

H O T E L

FOUNDED

2018

Table d'Hôte

Soup of the Moment (V)(VG)

Warmed Bread, Whipped Butter

Chicken Liver Parfait

Onion Toast, House Chutney, Sea Salt

Mushroom Aranchini

Roquette, Truffle Mayo, Parmesan

Smoked Haddock

Fish Cake, Caper Mayonnaise, Garden Leaves

Butternut Tortellini (V)

Pesto, Baby Spinach, Chest Nuts

Breast of Chicken

Kiev, Baby Gem, Caesar Dressing, New Potatoes

Supreme of Stone Bass

Creamed Leeks, Fine Beans, Coldwater Prawns

Shoulder of Lamb

Bubble & Squeak, Tangled Carrot, Red Wine

Sticky Toffee Pudding (V)

Treacle Toffee, Butter Scotch

Dark Chocolate Brownie (V)

Salt Caramel, Chocolate Pencil

Lemon Posset (V)

Raspberry, Shortbread

Lancashire Cheese Selection

Chorley Cake, Fudge's Biscuits

2 Course £17.95 Per Person / 3 Course £26.00 Per Person

(V) Suitable for vegetarians. (VG) Suitable for vegans. Gluten free options available on request.
Before ordering please advise a member of our team if you have any food intolerance or allergens.