

# Mid Week Menu

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**2 courses £16.00    3 courses £20.00**

**Served Tuesday, Wednesday & Thursday Evenings**

**FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal, when making your order.**

**(gf)** Can be prepared Gluten free, Please notify your server when ordering Gluten free meals at each course as the dish will have to be prepared accordingly.

**(v)** Suitable for Vegetarians

## Starters

**(v) (gf)** Soup of the day, bread, salted butter & croutons

**(gf)** Chicken liver parfait, onion marmalade, toasted Brioche

Battered Cod goujons, tartar sauce, lemon

**(v) (gf)** Baked Brie, sticky walnuts, onion relish, toasted ciabatta

**(v) (gf)** Roasted Goats cheese tartlet, marinated plum tomatoes, olives & Balsamic

**(gf)** Atlantic Prawn & Smoked Salmon cocktail, tortilla crisp

## Main Courses

**(gf)** Chicken supreme, dauphinoise potatoes, mushroom & tarragon sauce, green beans

**(gf)** Roasted fillet of Cod, chorizo & black pudding sautéed in garlic butter, crushed potatoes, green beans

Creamy Chicken, Ham & Mushroom pie, broccoli & chips

Fish & chips, mushy peas & lemon

**(gf)** Corner house chicken salad

**(gf)** 8oz Gammon, grill garni, onion ring, poached egg & chips

**(gf)** Corner house Buffalo burger, cheddar, bacon, warm bun, fries & salad

**(gf)** Sautéed Chicken strips & mushrooms, Dianne sauce & basmati rice

**(v) (gf)** Butternut squash, mushroom & spinach risotto, goats cheese fritter

**(v)** Roasted vegetable & brie tartlet, side salad

**(v)** Creamy parmesan pasta, oyster mushrooms, courgettes, spinach, sun blushed tomatoes & garlic bread

**(v)** Lancashire cheese, onion & potato pie, chips & seasonal vegetables

**(Vegan)** Oriental vegetable stir fry, basmati rice