

THREE COURSES £23 TWO COURSES £20

Food served 12pm - 4pm

STARTERS

COCONUT COATED KING PRAWNS

Mango & Chilli Dip Asian Salad

ROASTED RED PEPPER & TOMATO SOUP (VG)

Chive & Red Pepper Ciabatta

HAM HOCK & PEA TERRINE (PGF)

Red Onion Jam | Thyme Butter Toast

FETA & SUN BLUSHED TOMATO SALAD (PVG, N)

Black Olives | Walnuts Rocket

MAIN COURSE

PRESSED SHOULDER OF LAMB

Boulangère Potato | Carrot & Swede Mash | Tenderstem Broccoli | Yorkshire Pudding | Mint & Red Wine Jus

GRILLED SALMON FILLET

Creamed Saffron Mash | Lemon & Dill Sauce | Tenderstem Broccoli

PEA & ASPARAGUS RISOTTO (PVG)

Parmesan Textures

PAN ROAST CHICKEN SUPREME

Dauphinoise Potato | Carrot & Swede Mash | Creamy Peppercorn Sauce | Asparagus

DESSERTS

CHOCOLATE TRUFFLE TORTE (VG)

Chocolate Textures | Raspberry & Sorrel Sorbet

LEMON CHEESECAKE

Mixed Berry Compote Vanilla Cream

STICKY TOFFEE PUDDING

Butterscotch Sauce | Fudge & Clotted Cream Ice Cream

CAPPUCCINO CREME BRULE

Fresh Berries Shortbread Biscuits

All bookings need to be made at Burnley Mechanics Theatre and full payment and a pre-order will be required upon booking: **Tel:** 01282 664400 | **Email:** burnleymechanics@blcgroup.co.uk

Whilst we identify all 14 allergens within our dishes by listing these below each dish, our kitchen environments do contain all 14 allergens; therefore, we cannot guarantee that traces of the 14 allergens are not present within our dishes. If you have a specific question about a dish, please ask a member of our team.