



THE WRIGHTINGTON
• HOTEL, HEALTH CLUB & SPA •

Chef's 3-Course Dinner Menu

French Onion soup

Toasted sourdough (v, ve, gfa)

Ham hock croquette

Celeriac remoulade

Bury black pudding

Potato rosti, crispy hens egg, pancetta, apple cider dressing

Chicken liver pate encased in saffron butter

Red onion jam, toasted brioche bread (gfa)

Fish and chips

Mushy peas, homemade tartare sauce

Steak pudding

Hand cut chips, mushy peas, red wine jus

Butter curry

Onion puree, Pak choi, braised rice, pickled vegetables, homemade flatbread (v,vg,gfa)

Pan seared chicken breast

Black garlic puree, parmesan crushed new potato, asparagus, wild garlic cream (gf)

Lemon posset

Fresh berries, shortbread biscuit (gfa)

Wrightington sticky toffee pudding

Hot toffee sauce, vanilla bean ice cream (gfa)

Chocolate Brownie

Vegan vanilla ice cream (v,vg)

Poached rhubarb and custard crumble tart

Raspberry ripple ice cream

Please inform your server of any specific dietary requirements prior to ordering to ensure we provide accurate information on their ingredients & allergens in our dishes. All our food is prepared in a kitchen where allergens may be present.

v – vegetarian / ve – vegan / gf – gluten Free / gfa – gluten free available.