

Dinner Menus

Celebrating Lancashire

Less than 30 years ago the owners of Garstang Country Hotel were farming the land which is now the Golf Course and Hotel. With the hotels heritage so deeply rooted in local farming it is no surprise that we strive to source local wherever we can.

Fresh meat

Supplied by Honeywell's who raise and buy the best to earn their reputation of one of Lancashire's best. They also operate a few farm shops in the area, the nearest to us is at Barton grange Garden Centre

Dairy

Delivered by our local milk man and sourced from Shepherds Farm less than 1 mile from the front door

Fruit and Veg

Thomas Moss from Preston has been supplying wholesale fruit and Veg to Lancashire for over 60 years

Fish

Supplied locally by Neve Fleetwood who share our support of fresh, sustainable produce using fish fresh from Fleetwood docks whenever possible.

Bread

Berry lane bakery, only 20 minutes away and delivered fresh each morning

Starters

Soup	£4.95
Chicken and duck liver pate served with a homemade fruit chutney and brown toast	£5.50
Potted Prawns in a Parsley and Lemon butter and Toast	£5.50
Creamy Garlic Mushrooms	£4.95
Deep fried brie	£5.25

Snacks

The Garstang Club <i>Bacon, Chicken, boiled egg, mayonnaise served with Julienne fries</i>	£7.20
Steak Canadian <i>with beer battered onion rings</i>	£7.20

Sides

Garlic Ciabatta	£2.50
Onion Rings	£2.75
Chefs panache of vegetables	£3.00
Skinny / Chunky Chips	£2.75

Desserts

Rich Chocolate Brownie with a Cointreau cream	£5.50
Crème Brûlée with a shortcake biscuit	£5.50
Fruit Salad <i>Apple, Pineapple, Plum, Pear, Melon, Kiwifruit, Grapes*</i>	£4.95
Sticky Toffee Pudding and vanilla ice cream	£5.50
Traditional Jam sponge and Custard	£4.95
Ice Cream 3 scoops in a brandy snap basket	£4.95
Cheese and biscuits <i>Chefs choice of 4 cheeses, biscuits, chutney, celery and grapes</i>	£5.95



Available from 6pm until 9pm daily in the Bradbeer Brasserie Kingfisher restaurant or as room service.*

CHOICE MENU

Evening Mains

Pan Fried Duck Breast	£16.90
with baked bubble and squeak, braised red cabbage, carrots & a blackcurrant jus	
Lamb Shank	£17.20
With fondant potato and a sweet redcurrant sauce, chefs panache of vegetables	
Stuffed Chicken	£15.50
Chicken breast filled with Apricot and Sage with crushed new potatoes, broccoli, savoy cabbage and a roasted garlic and rosemary sauce	

Vegetarian

Gnocchi	£8.50
with garlic, sundried tomato and a mushroom and white wine sauce	
Cheese, Potato & Onion Pie	£10.50
Homemade with shortcrust pastry, Mushy peas and Chunky chips	
Frittata	£9.50
Blue cheese, broccoli and caramelised onion served with new potatoes, dressed leaves and chopped salad	

Grills

Honeywell's Sirloin	£16.55
Honeywell's Rib eye	£17.95
Chicken Escalope	£11.50
All grill options are served with tomato, mushrooms, onion rings, chunky chips and vegetables.	
Cracked black pepper, Garstang blue or Port sauces are available at	£2.00

Seafood

Baked Haddock	£12.95
White wine and spinach Velouté, oven sautéed potatoes, chefs panache of vegetables	
Sea Bass	£16.00
Served with roasted beetroot and new potatoes, dressed rocket and beetroot glaze	
Seared Salmon	£15.50
Scottish Loch Duart Salmon with duchess potato, wilted greens and lightly spiced tomato sauce	

