Lancashire County Conservative Group Dinner 2016 at Bartle Hall Country Hotel & Function Suites

Starter

Black pudding, with Smithy's wild mushrooms, baby potato, hen's egg & grain mustard Ham hock terrine, with sweet piccalilli, pea shoot and sourdough

Cream of vegetable soup, with Gornall's cream, English butter and warm breads (V)

Main Course

Goosnargh chicken breast, served with shallot, wild mushrooms, creamed leeks and Anna potatoes

Fillet of hake, served with coldwater prawns, garden peas, mashed potato and Dewlay Lancashire cheese

Wild mushroom risotto, with Garstang blue cheese and truffle oil (V)

Dessert

Bread & butter pudding, with double cream ice cream and Earl Grey-soaked apricots (V)
Tropical fruit meringue, with mango sorbet and passion fruit gel (V)
White chocolate torte and honeycomb ice cream, with milk chocolate sauce (V)

After Dinner

Coffee or tea will be served, with chocolates

Dress Code: Black Tie

Please indicate your menu choices below and return this slip with your payment by 26th November:

Name	Starter	Main Course	Dessert 7/	Any Dietary Requirements
	44.			
		The state of the s		