

The Bold Hotels
A La Carte and Flambé Menu

2 Courses £15.00

*Receive a Complimentary Bottle of House Wine
between 2 people when 2 courses are taken from this menu*

First Course

Homemade Chefs Soup of the Day

Parmesan Scone £4.95

Fresh Melon

Mango & Basil Iced Parfait £4.95

Pressed Terrine of Ham Hock

Watercress Salad, Sauce Gribiche £5.95

Chicken Liver Parfait

Homemade Brioche and a Red Onion & Grape Chutney £5.95

Red Onion Tart Tatin

Melted Goats Cheese, Salad Cress, and Port Wine Reduction £5.95

Moules Marinières

Simply Mussels cooked in White Wine, Onions, Herbs
and tiny splash of Cream £5.95

Tempura King Prawns

in Sweet & Sour Chilli Dip £7.95

(£2.50 Supplement when taking 2 Courses)

King Prawn & Atlantic Prawn Cocktail

Marie Rose Sauce £6.95

(£2.00 Supplement when taking 2 Courses)

Grilled Bury Black Pudding

Wholegrain mustard and mushroom cream sauce,
Panko breaded Poached Egg £5.95

(£2.00 Supplement when taking 2 Courses)

Main Course

Slow Cooked Belly Pork

Apple Mash, Crisp Crackling, and a Plum & Red Wine Gravy £13.95

Roast Chicken Breast

Caramelised Onion Mash, Peppercorn Sauce, Pancetta Crisp £12.95

Beer Battered Cod

Homemade Chips, Mushy Peas, Tartare Sauce £10.95

Salmon Fillet

Goats Cheese Risotto, with a sweet beetroot reduction £12.95

Orange Glazed Gammon

Charred Pineapple & crispy poached egg £10.95

Slow Cooked Shoulder of Lamb

Hollandaise Mash, Honey Roasted root Vegetables, Port Wine Gravy £13.95

(£3.00 Supplement when taking 2 Courses)

Pot Roast Duck Breast

Butter Fondant Potato, Cherry Port Jus £13.95

Seafood Tagliatelle with Salmon, Mussels, Cod, Prawns, and King Prawns

White Wine and Chive Cream £10.95

(£3.00 Supplement when taking 2 Courses)

Pan Fried Seabass

Buttered Asparagus, Southport Shrimps,

Carrot Puree and New Potatoes £13.95

(£3.00 Supplement when taking 2 Courses)

Steak from the Grill

8oz Sirloin Steak £15.95

£3.00 supplement for 2 Course

16oz T Bone Steak £19.95

£5 supplement for 2 course

8oz Rump Steak £13.95

£3.00 supplement for 2 Course

8oz Ribeye Steak £14.95

£3.00 supplement for 2 Course

Choice of sweet Shallots & Roast Tomato or

Red Wine Gravy / Peppercorn sauce

Homemade Chips.

Flambé (available Thursday to Sunday)

8oz Beef Sirloin Napoleon

The Bold Hotel's own Napoleon Sauce Flambéed with Brandy £16.95 (£5.95 supplement for 2 Course)

Mushrooms, Shallots, Tomato, Flamed with Brandy finished with Cream

Served with a Choice of Potatoes and Fresh Seasonal Vegetables

Side Dishes

Chips £2.50

Side Salad £2.50

Garlic Ciabatta £2.50

Garlic Ciabatta with Cheese £3.00

Onion Rings £2.00

Rocket & Parmesan Salad £2.95

Bread & Dips (chilli oil, garlic mayo, balsamic reduction) £3.95

Desserts

Poached Pear Cheryl

Vanilla Poached Pear/Chocolate Sauce/Iced Chocolate Parfait/Vanilla Cream £4.50

Strawberry & Raspberry Pavlova

Strawberries/ Raspberries/ Vanilla Cream/Chewy Meringue/Raspberry Coulis £4.50

Triple Chocolate Torte

Biscuit Base/Orange Caramel Sauce/Vanilla Ice Cream £4.50

Crème Brulée

Wild Berries/Homemade Biscuit £3.95

Homemade Sticky Toffee Pudding

Toffee Sauce/Vanilla Ice Cream or Cream £4.50

The Bold's Trifle

Fruit Jelly/Sponge/Custard & Cream £3.95

Crepes Suzette with Grand Marnier

Flambéed at your table

Vanilla Ice Cream or Cream £5.95

(£2.95 supplement for 2 Course)

The Bold Cheese Board

Cheddar, Lancashire, Stilton, Brie & a guest Cheese/Celery/

Grape and Onion Chutney/Apple/Selection of Biscuits

(Supplement £3.00 when taking 2 courses) £6.95

Sorbets & Ice Creams

Choice of Vanilla/Chocolate/Strawberry £3.95

Or Pink Grapefruit Sorbet

We also have a wide selection of Coffees available.