



# THE CONTINENTAL

*Spring/Summer Menu 2019*

Cromwell's Brigde, River Hodder, Lancashire



## Nibbles

OLIVES  
£3.50



WARM HOME MADE  
SAVOURY MUFFINS  
OF THE DAY  
served with hummus

£4.50



CHEF'S MIXED PLATE  
SELECTION  
please ask for details

£6.95



MIXED BREAD  
served with pesto dip

£3.50

## Starters

HOME-MADE  
SOUP OF THE DAY  
£4.00



HOME-MADE PÂTÉ  
served with salad garnish, pear  
& gin chutney & toast

£5.95

BAKED COURGETTE &  
FETA CHEESE POTATO  
CROQUETTE

with wild rocket & pickled  
cucumber salad finished with  
natural yogurt

£5.95



OAK SMOKED  
BREAST OF CHICKEN  
with roasted cherry tomato  
& asparagus, fresh Parmesan  
cheese salad & aoli dressing

£6.50



CONTINENTAL MODERN  
TWIST ON A CLASSIC  
WALDORF SALAD  
celery, walnuts, red grapes,  
apple, little gem & lemon  
mayonnaise

£6.00



INDIVIDUAL WILD  
MUSHROOM & GARLIC  
QUICHE

with toasted pine nut, olive &  
wild rocket salad

£6.00



SUN-BLUSH TOMATO  
& FRESH BASIL BAKED  
FALAFEL  
served on organic watercress,  
micro herb & baby riquito

£6.00



## Salads

CLASSIC CAESAR  
SALAD  
with crisp leaves, Caesar  
dressing, Parmesan shavings  
& anchovies (optional)

CHICKEN £11.00  
SALMON £12.00

VEGETARIAN  
CAESAR SALAD  
with half avocado  
& Lancashire cheese

£8.95



SALAMI, SMOKED  
CHEESE & MARINATED  
ANCHOVY SALAD  
with cherry tomato, olive &  
and toasted pine nuts in a red  
wine vinaigrette dressing

£13.00



POACHED BABY PEAR,  
WALNUT, GARSTANG  
BLUE CHEESE  
& wild rocket salad

£11.50



BBQ PULLED BEEF BRISKET,  
FRESH CORN, GARLIC  
ROASTED TOMATO  
& chilli bean salad

£11.50



### HERE'S A COUPLE OF WINE MATCHING SUGGESTIONS BASED ON THIS MENU

Prosecco is often enjoyed on  
its own, but tastes wonderful  
alongside the wild mushroom  
quiche, the individually baked  
vegetable Mac & cheese bake  
or with one of our home-  
made succulent desserts.

Malbec has softer tannins  
compared to some red wines  
and pairs perfectly with chicken  
or the slow-cooked espresso  
treacle, lime & cardamom  
marinated lamb shoulder.

Ask a server for more details.

## Sarnies

TUESDAY - SATURDAY:  
LUNCHTIME ONLY  
12PM UNTIL 2.30PM

All served with  
salad garnish & crisps  
Add chips to any sandwich for  
£2.00

MATURE CHEDDAR  
With tomato relish

£5.25



PRAWN & LEMON  
MAYONNAISE

£5.75

ROASTED HAM

£5.50

FLEETWOOD  
SMOKED SALMON,  
CREAM CHEESE & CHIVES

£5.75

SANDWICH OF THE DAY

Cold £5.50

Vegetarian £4.95

Hot £5.95

SOUP AND ANY COLD  
SANDWICH

£7.95

## Grilled

CHAR-GRILLED RIBEYE STEAK

£16.50



CHAR-GRILLED RUMP STEAK

£15.50



Served with tomato,  
breakfast mushroom,  
thick cut chips & salad garnish

Add garlic & mushroom sauce  
or peppercorn sauce

£1.50



## Mains

BAKED SAUSAGE  
OF THE DAY  
served with caramelised onion  
mash & home-made onion gravy

£9.50

SLOW COOKED ESPRESSO,  
TREACLE, LIME &  
CARDAMON MARINATED  
LAMB SHOULDER  
served over kale, parmentier  
potatoes & lamb gravy

£15.50



CHICKEN DUO  
individual chicken & vegetable  
pie, butter mash, crispy  
chicken leg & gravy

£14.00

BAKED SWEET PEPPER &  
RED SPICED HAKE LOIN  
over a hot salad of potato fennel,  
pickled cucumber & red onion  
with sweet pepper drizzle

£14.00



LEMON & THYME  
ROASTED FILLET OF PORK  
served with roasted carrots,  
butter mash, wild mushroom  
& sherry sauce

£15.50



CAULIFLOWER, SWEET  
POTATO, CHICKPEA &  
SPINACH CURRY  
served with wild rice

£11.50



INDIVIDUALLY BAKED  
MEDITERRANEAN  
VEGETABLE MAC &  
CHEESE BAKE  
with a side of wild rocket &  
sun-blush tomato

£11.50



THE CONTINENTAL ROAST  
(Sundays Only)

£11.50

## Puddings

CLASSIC CONTINENTAL  
HOME-MADE APRICOT  
BREAD & BUTTER  
PUDDING  
Served with vanilla bean ice-cream.

£5.75



PEANUT BUTTER  
& BELGIAN WHITE  
CHOCOLATE CHEESECAKE  
with home-made salted with  
chocolate ice-cream

£5.75

OUR OWN TAKE ON A  
OLD CLASSIC PEACH MELBA  
with vanilla bean ice-cream

£5.75



DUO OF MERINGUE  
ENGLISH & ITALIAN  
with a compot of summer  
berries & fresh mint gel

£5.75



Please check for our  
specials list for our  
"SWEETS OF THE DAY"

THE CONTINENTAL'S  
LARGE & VARIED BEER  
SELECTION INVITES  
MANY EXCITING BEER &  
FOOD PAIRINGS. BELOW  
ARE A FEW IDEAS TO  
HELP YOU OUT

Our lemon roasted fillet of  
pork is well suited to one of  
our dark beers, for example  
the draught Erdinger Dunkel  
or the rotating cask stout.

Jever Pilsner, with its golden  
straw-like colour, fantastic  
clarity & a spritzzy bubbly  
head, would be a fantastic  
accompaniment to our  
home-made pâté. The beers'  
lingering drying also pairs  
nicely alongside fish dishes  
like the baked sweet pepper  
& red spiced Hake loin.

Whilst Leffe Blonde is a  
perfect aperitif beer, it also  
tastes delicious with a wide  
variety of dishes such as our  
rib-eye or rump steak or  
the baked courgette & feta  
cheese potato croquette.

## Sides

MIXED LEAF SALAD  
£3.50



THICK CUT CHIPS  
£3.50



NEW POTATOES  
£3.50



SEASONAL  
VEGETABLES  
£2.95



MASHED POTATO  
£3.50



BREAD BASKET  
£3.50



We can accommodate for all types of dietary needs. Please ring ahead if you have any specialist requirements, or ask a member of the team when dining with us.