



Party menu

Starters

White onion soup (v)	£4.50
Onion bhaji	
Duck à l'orange	£6.00
Toast & marmalade	
Croquettes	£6.00
Cured salmon, fennel	
Prawn cocktail	£6.50
Avocado, tempura prawns	
Port pie	£6.00
Beetroot slaw, Bury black pudding	

Mains

Coq au vin	£13.50
Goosnargh chicken, wild mushrooms	
Tikka masala	£15.00
Sea bass, lentil dhal and coconut	
Steak au poivre	£18.50
Served pink or cooked through	
Surf & turf	£17.50
Hand dived scallops, crispy pork belly	
Risotto (v)	£10.50
Roast pumpkin, Yellison's goats cheese	

Sides all at £2.95

Fries & garlic mayo	Savoy cabbage & Cumbrian bacon
Green beans, chilli jam	Honey roasted parsnips
Roast pumpkin & almonds	Rocket & parmesan
	Mash

Desserts

Manchester tart	£5.50
Raspberry preserve, coconut	
Burnt English cream	£5.50
Lemon & passion fruit	
Black forest gateaux	£6.50
Valrhona chocolate, kirsch cherries	
Ice cream selection	£5.00
Section of homemade ice cream & sorbet	
Farmhouse cheeses	£7.00
Eccles cakes & quince jelly	

Room would be delighted to assist if you have any special dietary needs or requirements. There is an optional service charge of 10% added to all bills (non-discretionary for tables of nine or more people). All prices are inclusive of VAT. (v) Determines vegetarian dishes.

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