



# THE MERE

## RESTAURANT MENU

### 2012 MENU

#### STARTERS

**Celeriac veloute, seared Morecambe Bay scallops & tarragon** £7.50

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**Pressed, Goosnargh duck confit, foie gras & port jelly** £9.95

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**Seared king prawns, Bury back pudding fritters & crisp pancetta with pea puree** £9.95

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**Crab & avocado tian,**  
tomato & chive dressing £9.50

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**Smoked salmon,** potato scone,  
caper & watercress £10.00

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**Baked goats cheese,** sweet Cheshire beetroot,  
toasted walnuts & crisp shallots £8.95

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**Carpaccio of melon,** grilled prawns & a  
peppercorn dressing £8.95

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#### MAINS

**Tomato & roasted pepper risotto** with creamed  
spinach £12.95

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**Seared seabass, chorizo, baby squid & sweet  
pea puree** £17.50

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**Linguine with king prawns,** coriander pesto &  
chilli £16.95

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**Hot smoked salmon & haddock fish cakes**  
spinach & a chive beurre blanc £15.50

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**Duo of moorland lamb,**  
Herb roasted rack & a confit of slow roasted  
shoulder, braised cabbage & pancetta with  
fondant potato £17.50

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**Ballotine of locally farmed chicken** baked in  
Parma ham with green beans & a roasted root  
vegetable puree £16.95

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**Grilled sirloin steak,** house dried tomatoes &  
field mushrooms £23.50

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**Feta potato cake,** roasted peppers & wild  
mushroom with a tomato compote £13.50

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**Risotto of leeks, mushrooms & asparagus**  
finished with mascarpone cheese & parmesan  
wafer £13.50

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**Roasted Goosnargh duck breast & confit leg**  
with ply lentil jus £18.90

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**Pan fried rose veal** with spinach & a vegetable  
blanquette £19.50

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