

## **The Sparrowhawk February Sunday Table d'hôte**

Homemade soup of the day with Whiteside's bread

Smooth duck liver & port parfait with spiced chutney &  
ciabatta croutes

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21 day matured slow roast topside of beef with roast potatoes,  
Yorkshire pudding & seasonal vegetables & real roast gravy

Roast shoulder of Bowland pork with apple sauce, sage &  
onion stuffing, roast potatoes & seasonal vegetables

Sparrowhawk's fish pie with Savoy leaves & crispy bacon  
lardons

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Bramley apple, sultana & cinnamon crumble with fresh egg  
custard

Selection of homemade ice creams

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***Three courses £17.95***

***Two Courses £14.95***