



Sample Evening Menu

Appetisers;

Nutters Mixed Crostini
Welsh Rarebit Bites
Truffled Smoked Salmon Croutes

Soups;

Roasted Vine Tomato and Sweet Potato Soup with Garden Herb Pesto
Creamy Parsnip Soup with Truffled Fregola
Butternut Squash and Celeriac Soup with Coriander Flakes
Creamy Carrot Soup with Lemon and Coriander Pesto

Starters;

Slow Roast Dingley Dell Pork Belly "China Town" with Ginger, Spring Onions and a Lime Leaf and Coriander Dressing

Goosnargh Duck Leg Confit with Gingered Pasty, Piccalilli and Snow Pea Salad

Warm Tart of Seared Scallop, Wilted Spinach and a Cep and Mushroom Cream

Crispy Bury Black Pudding Wontons with a Confetti of Vegetables

Fillet of Brill with Cucumber Spaghetti, Crispy Mussel Frits and a Champagne and Chive Veloute

Crispy Lobster Fritter with a Garlic, Lemon and Basil Emulsion served with a Quinoa Salad

Heritage Tomato Salad with Buffalo Mozzarella Nuggets and a Shallot and Basil Dressing

Nutters Restaurant, Edenfield Road, Norden, Rochdale, OL12 7TT

Tel: 01706 650167 - Email: enquiries@nuttersrestaurant.co.uk - Web: www.nuttersrestaurant.co.uk



Sample Evening Menu

Main Courses;

Harefield Rack of Lamb served with Garlic and Rosemary Potato Gratin, Honey Roast Parsnips and a Port Wine Reduction

Goosnargh Chicken two ways, Parma Ham wrapped Roulade and Mini Kiev served with Roast Root Veg and Creamy Carrot Puree

Trio of Dingley Dell Pork, Confit Belly, Roast Fillet and Ham Hock Potato Cake with Savoy Cabbage and Mustard Sauce

Caramelised Goosnargh Duck Breast and Mini Confit Leg served with Plum Chutney, Seared Foie Gras and Honey Brioche

Pan Seared Seabass Fillet served with Pigs Cheek, Sauté Samphire and Butternut Squash

Fillet of Limousin Beef * and Slow Cooked Blade Fritter with Creamy Mash Potato, Wild Mushrooms and a Red Wine and Tarragon Sauce

Marinated Cod Fillet with Sesame and Lime Noodles and a Ginger and Soy Broth

Seared Salmon Fillet and Roasted Artichokes with Golden Beetroot Salsa and Diver Caught Scallops

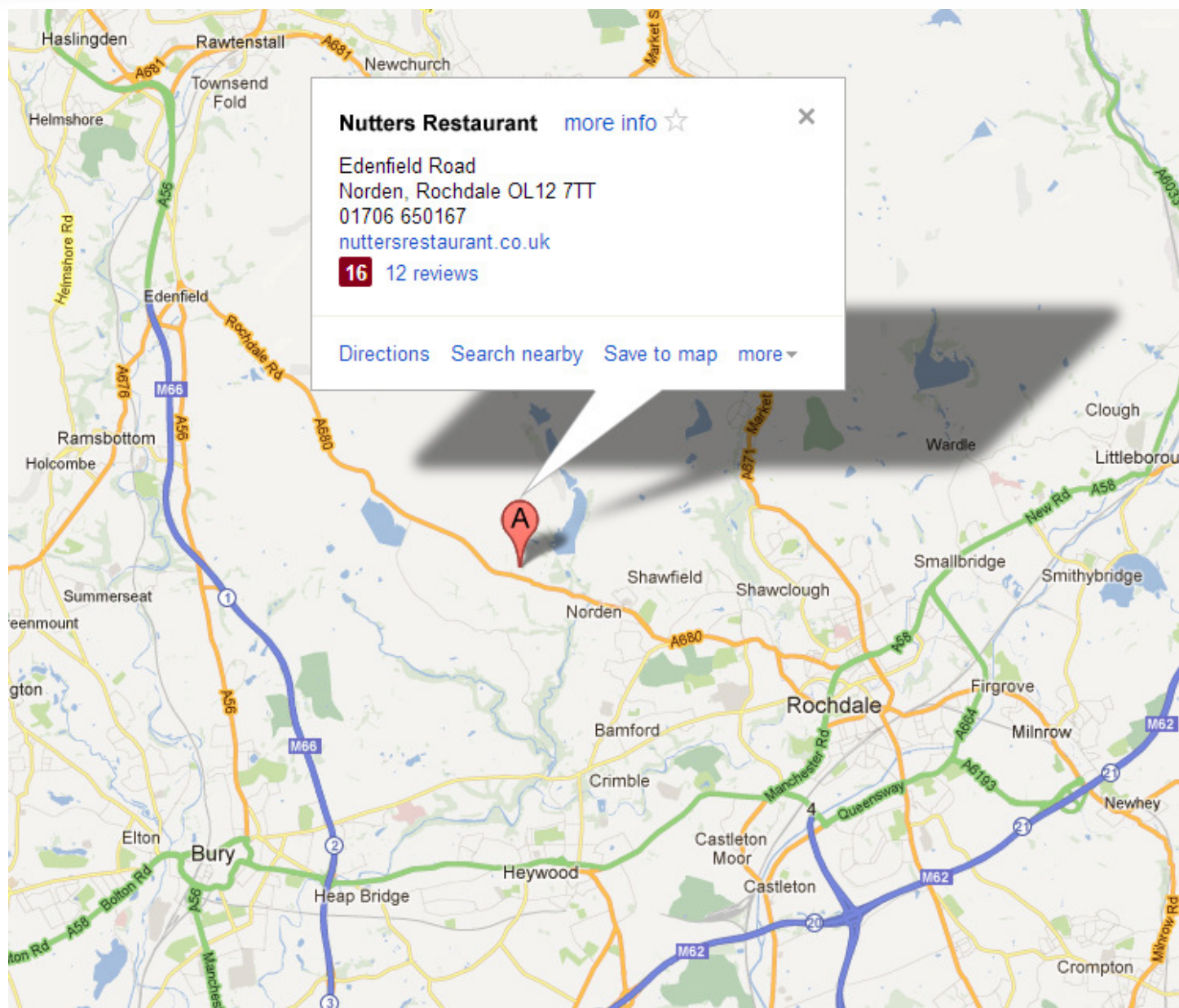
** The prime Limousin beef is hand selected from their herd by John and David Little; a third generation of farmers from Cannerhaugh, near Penrith. The cattle are traditionally fed on barley and the lush green grasses of the Eden Valley.*

Please note, mobile phones are not permitted in the main restaurant

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Edenfield Road
Norden, Rochdale OL12 7TT
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nuttersrestaurant.co.uk
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