

## Sample Lunchtime 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

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

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

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Crispy Bury Black Pudding Wontons with a Confetti of Vegetables

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

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

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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](mailto:enquiries@nuttersrestaurant.co.uk) - Web: [www.nuttersrestaurant.co.uk](http://www.nuttersrestaurant.co.uk)



## Sample Lunchtime Menu

### Main Courses;

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

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

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

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

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

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

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

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

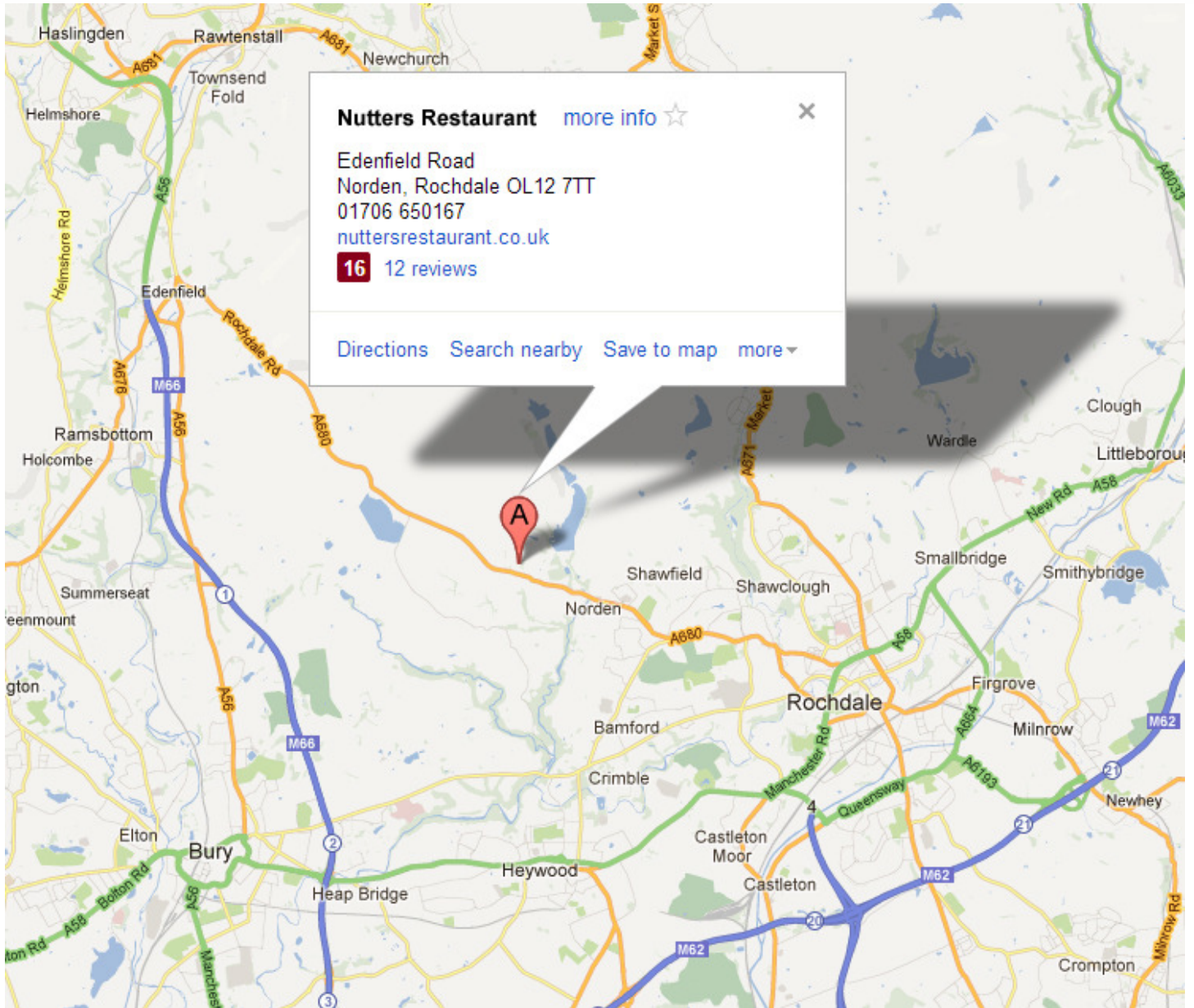
*\* The prime Limousin beef is hand selected from their herd by John and David Little; a third generation of farmers from Cannerhaugh, near Penrith. The cattle are traditionally fed on barley and the lush green grasses of the Eden Valley.*

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

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# UTTERS



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