

Party Menu

for groups of 10 or more

STARTERS

- Chefs homemade soup of the day
- Fanned Melon with Tropical Fruit Compote
- Homemade chicken liver pâté and warm toast
- Sautéed mushrooms with spinach white wine garlic
- Goat's cheese salad
- Smoked salmon & prawn (£2.00 Supplement)

MAINS

- Chefs homemade shortcrust pie
- Roast lamb or beef and yorkshire pudding
- Fresh grilled salmon with a cream white wine & prawn sauce
- Chicken with mushroom and tarragon sauce
- Broccoli & leek bake
- Oven-baked minted lamb shank (£2.00 Supplement)

DESSERTS

- A selection of today's desserts from the board
- Tea and Coffee

2 Course **£16.50**
3 Course **£19.50**

Wine List

HOUSE WHITE

FLEUR DU PAYS DEMI-SEC France	175ml	250ml	Bottle
JACKMAN'S LANDING CHARDONNAY Australia	£4.60	£5.95	£16.90
CASAS DEL TOQUI SAUVIGNON BLANC Chile	£4.60	£5.95	£16.90
FREDERICO PINOT GRIGIO Italy	£4.60	£5.95	£16.90

HOUSE ROSÉ

TERRIERO PINK ZINFANDEL Spain	£4.60	£5.95	£16.90
FREDERICO PINOT GRIGIO BLUSH Italy	£4.60	£5.95	£16.90

HOUSE RED

JACKMAN'S LANDING SHIRAZ Australia	£4.60	£5.95	£16.90
CASAS DEL TOQUI CABERNET SAUVIGNON Chile	£4.60	£5.95	£16.90
CASAS DEL TOQUI MERLOT Chile	£4.60	£5.95	£16.90

WHITE

HOLE IN THE WATER SAUVIGNON BLANC New Zealand			Bottle
A brilliant, pale straw green colour. Fresh, uplifting gooseberry and citrus aromas develop into more exotic guava and mango notes. The palate equally overflows with grapefruit and lush tropical fruits, exhibiting a softer mid palate with just a hint of sweetness.			£25.90

SANCERRE LA CLEF DU RECIT ANTONY GIRARD France			£31.50
Produced in "silex" soils rich in minerals, this fine and elegant Sancerre delivers the Sauvignon Blanc lover a wine that is both intense and lean noted for its minerality and lovely citrus fruits. A perfect partner to seafood or goats cheese.			

RED

BODEGAS FORCADA RIOJA CRIANZA Spain			£22.45
Layers of creamy oak on the nose with an abundance of soft lush dark fruits offer up a rich palate of supple cherry and blackcurrant fruits with violet and herbal notes. A classic pairing for meats and flavoursome sauces.			

CASAS DEL TOQUI RESERVA PINOT NOIR Chile			£22.45
Medium bright ruby garnet colour. Aromas of dried black cherries, planked cedar, blond tobacco, and dried leaves with a bright, dryish medium-to-full body and an even, complex, breezy finish with leafy, well-integrated tannins and light oak.			

CHARLES TORT HOMMAGE COTES DU RHONE France			£24.45
This Côtes du Rhône from France has a very deep intense purple colour. Spicy, ripe dried plum and cherry nose with some vanilla notes. It is a dry, medium bodied wine with dried red fruit flavours and a lingering, spicy, mineral-tinged finish.			

CASARENA MALBEC ROBLE Argentina			£25.45
The perfect red wine by the glass! Great alone with soft complex plum and blackcurrant notes whilst offering the steak lover a match made in heaven. Try its deep spice and chocolate notes with a juicy steak or flavoursome meaty dishes.			

FIZZ

MONTELVINI PROSECCO TREVISO DOP Italy	200ml	Bottle
Fine and elegant, this lovely example of Prosecco is pure and defined. With a ripe apple nose, it has a lively creamy mousse and a refreshing zesty palate. The perfect summer sparkler to enjoy with friends.	£5.80	£20.45

AR LENOBLE CUVÉE INTENSE NV Champagne			£45.00
Well balanced and fruity in the classic style of Champagne. A deep, brilliant golden colour, the nose is mild and rounded, leading into hints of white fruit (apple and pear). It has long-lasting flavours, finishing on a fruity, mineral note with a hint of citrus.			

ALLERGIES & INTOLERANCES

Please ask a member of staff prior to ordering regarding any allergens & intolerances



250ml glass of wine = **3** units
175ml glass of wine = **2** units
125ml glass of wine = **1.5** units

All wines currently sold by the glass are available in 125ml on request

THE RIBCHESTER ARMS

BLACKBURN ROAD, RIBCHESTER, PR3 3ZP

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TheRibchester

Starters & Light Bites

Chefs homemade soup £5.45

served with roll & butter

Sautéed mushrooms (v) £5.75

with baby spinach, parmesan shavings and garlic bread slices

Homemade chicken liver pâté £6.45

with our own cranberry & apple chutney and wholemeal toast

Smoked salmon £6.95

served with buttered wholemeal bread and a salad garnish

Traditional prawn cocktail £6.45

served with brown bread and butter

Goat's cheese salad (v) (gf) £7.45

served with fresh crisp salad and a red berry dressing

Black pudding £7.45

Local black pudding on a potato cake with a creamy mustard sauce

Homemade fishcakes £7.45

Fresh salmon & cod coated in breadcrumbs with a salad garnish

Pan-fried halloumi (v) (gf) £7.45

on a bed of tomato and basil

Spicy beef chilli nachos £7.45

served with sour cream and guacamole

Pan fried scallops £9.45

served on a bed of noodles with sweet chilli sauce

Caesar salad £8.45 with chicken £10.45

Salads

8oz fillet steak £18.95

Grilled and served with a creamy Horseradish dressing

Chicken & bacon £10.95

Pan-fried chicken & bacon with wholegrain mustard dressing

Duck £11.95

Crispy duck with Oriental dressing

Prawn £11.95

Large Royal Greenland prawns with Marie Rose dressing

Honey roast ham £8.95

Sandwiches

Chicken & Brie £8.95

Lancashire cheese & pickle £7.95

Hot roast beef or lamb £7.95

with caramelised onion gravy

Honey roast ham £7.95

Prawn with Marie Rose dressing £8.95

Chicken and bacon club £8.95

Traditional smoked bacon butty £7.00

Pulled pork served on crusty baguette £8.95

with a barbeque sauce

Cajun chicken wrap £8.95

with a chilli mayo

All sandwiches are served with freshly prepared salad garnish and chips
Offered on wholemeal, white or gluten free bread

Main Courses

Roast of the day £11.50

Homemade pie of the day £11.50

10oz rib eye steak £19.95*

with a garnish of tomato, mushrooms and onion rings

8oz fillet steak £23.95*

with a garnish of tomato, mushrooms and onion rings

Mixed grill £24.95*

with onion rings

10oz grilled gammon steak (gf) £12.95*

served with grilled pineapple or fried egg

Lambs liver £11.75*

Pan-fried with smoked bacon, onion gravy and mash

Bangers & Mash £11.85*

Local sausages served with onion gravy and mash

Chicken with mushroom & tarragon (gf) £11.50*

Chicken fillet in a creamy mushroom & tarragon sauce

Barbeque ribs £11.95

Meaty pork ribs slowly cooked in our own barbeque sauce

Spaghetti bolognese £10.25

served with parmesan cheese

Cheeseburger £10.95 with bacon £12.95

Chargrilled and topped with melted cheese in a brioche bun

Oven-baked minted lamb shank £15.95*

Slowly cooked and served with minted gravy

Italian pasta bake (v) £10.95 with chicken £12.95

Penne pasta oven-baked with peppers, tomatoes, chilli and fresh herbs

Seafood risotto (20 mins) (gf) £16.95

A selection of seafood with arborio rice

Crispy battered fish & chips small £8.95 large £10.95

served with mushy peas and lemon wedge

Scampi, chips, salad garnish and peas £11.95

Whole tail breaded scampi with a lemon wedge

Fish soup bouillabaisse £13.50

served with crusty bread

Homemade fishcakes, chips and peas £10.45

Fresh salmon & cod coated in breadcrumbs

* All main courses are served with a choice of potatoes
and garden or mushy peas

Young Diners (12 years and under)

Chicken nuggets, chips & peas £5.95

Spaghetti bolognese £5.95

Fried egg, chips & peas £5.95

Sausage, mash & beans £5.95

Fish, chips & peas £5.95

Yorkshire pudding, chips & gravy £5.95

Roast dinner with Yorkshire pudding £6.95

Side Orders

Battered onion rings £2.50

Portion of chips £2.50

Roll & butter £0.75

Side salad £3.75

Greek salad £4.80

Tomato & onion salad £3.75

Garlic bread £2.75

Garlic bread with cheese £3.00

Selection of fresh vegetables £2.50

Black peppercorn sauce £2.50

Diane sauce £2.50

Set Lunch Menu

Available Monday - Saturday

12 noon till 2.30pm

STARTERS

Chef's homemade soup of the day

Fanned melon with fresh fruit and raspberry coulis

Chicken liver pâté with salad garnish and warm toast

Sautéed mushrooms with spinach, garlic and parmesan

MAIN COURSES

Roast of the day

Fresh grilled plaice

Homemade pie of the day

Fresh grilled Scottish salmon fillet

Broccoli & leek bake

DESSERTS

A selection of today's desserts

from the board

2 Course **£13.95**

3 Course **£17.50**

(v) vegetarian (gf) gluten free

FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones.