

# Coffees

Café Latte	£2.80
Cinnamon Latte	£3.80
Gingerbread Latte	£3.80
Choc Chip Cookie Latte	£3.80
Regular Filter Coffee	£2.20
Large Filter Coffee	£2.45
Espresso	£2.25
Double Espresso	£2.95
Regular Cappuccino	£2.65
Large Cappuccino	£2.95
Americano	£2.80
Mocha	£2.95

# Twining's Teas

English Breakfast Tea	£2.20
Earl Grey	£2.20
Green Tea	£2.20
Darjeeling	£2.20
Assam	£2.20
Peppermint	£2.20
Camomile	£2.20
Decaf Tea	£2.20

# Hot Chocolate

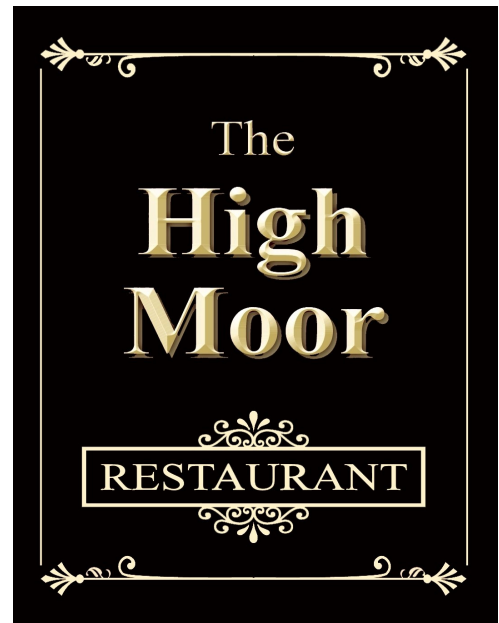
Salted Caramel Hot Choc	£3.80
Choc Chip Cookie Hot Choc	£3.80
Regular Hot Choc	£2.80

# Liqueur Coffees

with Whipped Cream

Baileys Coffee	£4.50
Calypso (Tia Maria)	£4.50
Bajan (Rum)	£4.50
Irish (Jamesons)	£4.50
Cointreau Coffee	£4.50
French (Remy Martin)	£5.30
Italian (Amaretto)	£4.50

# Sunday Menu



2 courses

£20.00

3 courses

£25.00

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[www.highmoorrestaurantwigan.co.uk](http://www.highmoorrestaurantwigan.co.uk)

## Starters

**Ham Hock, Jalapeno and Lancashire  
Cheese Croquettes**  
Piccalilli

**Panko King Prawns**  
Garlic and lime aioli, pea shoots

**Terrine of Local Game**  
Crisp breads and H.M. chutney

**Chef's Choice of Soup**  
Oven dried crotons

**Goats Cheese Salad**  
Whipped and served with sun blushed  
tomato & beetroot

**Crispy Pesto Gnocchi (V)**  
Roasted spring vegetables & parmesan

**H.M. Duo of Melon (V)**  
Fruit sorbet & berry coulis

## Desserts

**Chocolate & Orange Bomb**  
Chocolate sauce, frozen raspberries

**Black Forest Cheesecake**  
Mango & raspberry coulis

**H.M. Ice Cream Sundae**  
Meringue, vanilla ice cream, Chantilly cream,  
crumble, mixed berries and marshmallows

**Steamed Sponge Pudding**  
Hot custard

**Sticky Toffee Pudding**  
Butterscotch sauce, butterscotch ice cream

## Main Courses

**Roast Rump of English Beef**  
Yorkshire pudding

**Pot Roasted Lamb Shoulder**  
Yorkshire pudding

**Pheasant, Leek & Gammon Pie**  
Creamy cider sauce & individually baked in  
shortcrust pastry

**Sliced Brisket of Slow Cooked Beef**  
Shallot, mushroom & red wine sauce

**Duo of Game Birds**  
Char-grilled partridge & woodpigeon  
breasts, orange and honey sauce,  
game potato crisps

**Stuffed Chicken Breast**  
Sundried tomatoes, mozzarella wrapped in  
bacon & madeira sauce

**Grilled Fillet of Seabass**  
Lobster sauce, crispy kale

**Chick Peas, Mixed Bean & Cheddar  
Cheese Potato Cake (V)**  
Panko breadcrumbs, H.M. salad & garlic  
bread

**Braised Neck Fillet of Highmoor Lamb**  
(£1.50 supplement)  
Rich lamb sauce

**Haddock, Salmon & King Prawn Fish  
Pie**  
(complete dish & £1.50 supplement)  
Creamy white wine sauce, cheesy mash  
potato & buttered garden peas

*Served with Vegetables and Roast  
Potatoes except for \*complete dishes*

*\*For allergy advice ask the staff about our  
ingredients before you order food and drink.  
\*All dishes may contain nuts or traces of nuts.  
\*Game dishes may contain shot.*