

The North West of England has some of the finest producers and suppliers in the UK and we are delighted to champion their fabulous produce here at Worsley Park

THE DINING ROOMS

AT WORSLEY PARK

starters	WARM BREAD <i>English butter</i>	£1.50
	SEARED KING SCALLOPS* <i>Pork belly, celeriac cream</i>	£11.00
	PAN COOKED WOOD PIGEON <i>Summer salad, hazelnut dressing</i>	£8.00
	(v) PEAR, GARSTANG BLUE & SHALLOT SALAD <i>Herb quinoa</i>	£7.50
	DEEP FRIED MACKEREL <i>Horseradish, baby beets, crème fraiche</i>	£7.50
	PRAWN COCKTAIL* <i>Crumpet, shrimps, tiger prawns</i>	£9.00
	(v) WHITE TOMATO SOUP <i>Mrs Kirkhams cheese straw</i>	£6.50
	LEVENS DUCK PASTRAMI <i>Duck scratching's, plum jam</i>	£8.00
	(v) INGLEWHITE GOATS CHEESECAKE <i>Pepper relish, picked leaves</i>	£7.50
	BURY BLACK PUDDING <i>Smoked bacon, poached duck egg</i>	£7.50

main course	SEA TROUT <i>Lentils, soft herbs, red pepper sauce</i>	£17.00
	(v) FRESH TAGLIATELLE PASTA <i>Chestnut mushrooms, Worsley sage, cream</i>	£14.00
	ROSEMARY SMOKED LANCASHIRE LAMB* <i>Crispy breast, root vegetables, red wine sauce</i>	£21.00
	CHICKEN SUPREME <i>Creamed spinach, crispy bacon, celeriac chips</i>	£17.50
	(v) CAULIFLOWER CHEESE RISOTTO <i>Young leeks, Sandhams Smoked Lancashire, herb breadcrumbs</i>	£14.00
	CARAMELISED GAMMON <i>Pease pudding, parsley, potatoes</i>	£16.50
	LEVENS DUCK* <i>Parsnip croquette, baby beets, leg hash</i>	£18.50
	VEAL ESCALOPE <i>Herb breadcrumbs, summer salad</i>	£17.50
	LEMON SOLE* <i>Crab risotto, sorrel, caper berries</i>	£19.00

from the grill	Our Beef is 21 day matured and sourced from Lancashire farms. All grill dishes are served with herb crust beef tomato, watercress & fat chips	
	10oz SIRLOIN**	£24.00
	14oz RIB of BEEF**	£25.00
	10oz PORK RIB STEAK <i>Apple & sage</i>	£17.00
	ANGLESEY SEA BASS* <i>Caper shallot dressing</i>	£18.50

sides	SAUCES	ALL £2.50
	Peppercorn Diane sauce Hollandaise sauce Red wine sauce	
	THE VEGETABLE PATCH	ALL £3.20
	Creamed corn Worsley salad Garlic Spinach Chunky chips Sage buttered Leeks & bacon	

desserts	CHOCOLATE MOUSSE <i>Chocolate jelly, raspberry sorbet</i>	£7.00
	BURNT CREAM TART <i>Sesame toffee, caramel sauce</i>	£7.00
	WORSLEY STICKY TOFFEE PUDDING <i>Vanilla pod ice-cream, butterscotch sauce</i>	£7.00
	RASPBERRY PARFAIT <i>Raspberry tuille, nougat</i>	£7.00
	ENGLISH TRIFLE <i>Strawberry Pimm's Jelly, vanilla custard</i>	£7.00
	DARK CHOCOLATE & MARSHMALLOW FONDANT <i>White chocolate ice-cream</i>	£7.00
	ICE-CREAM & SORBET SELECTION <i>Homemade biscuits</i>	£6.00

Lancashire cheese	TASTING PLATTER* £9.00 CHOICE of 3 £7.00
	MRS KIRKHAMS <i>Cows milk, un-pasteurised, Beesly farm, Goosnargh, Lancashire. Mild, creamy & slightly crumbly</i>
	BLACKSTICKS BLUE <i>(v) Cows milk, pasteurised, Butlers farm, Inglewhite, Lancashire. Creamy, soft, gentle blue cheese</i>
	CHESHIRE GOATS CHEESE <i>(v) Goats milk, pasteurised, Ravens Oak dairy, Nantwich, Cheshire. Charcoal matured, delicate creamy flavor</i>
	LANCASHIRE BOMB <i>Cows milk, pasteurised, Shorrocks farm, Goosnargh. Handmade, strong crumbly Lancashire</i>
	GARSTANG BLUE <i>(v) Cows milk, pasteurised, Dewlay farm, Garstang, Lancashire. Creamy soft texture, light & delicate flavor</i> Served with fruit loaf, chutney, oat cakes & grapes



For residential dining packages the following applies
£2.50 Supplement * £5.50 Supplement ** (All Sides & Sauces are additional)

(V) Vegetarian dish

Marriott require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring. If you are concerned about food allergies you are invited to ask one of our associates for assistance when selecting menu items. Weights shown are approximate weights before cooking. Prices are inclusive of VAT. Gratuities are discretionary. July 2011.

wine menu



£14.00	£62.00
£35.00	£92.00
£210.00	
£78.00	
£85.00	
£65.00	

champagne

- 42. PIPER-HEIDSIECK BRUT NV**
Multi award winning Champagne, rich and full flavoured yet very fresh.
- 43. PIPER-HEIDSIECK BRUT NV (half bottle)**
- 44. BOLLINGER SPECIAL CUVÉE BRUT NV**
Very full bodied, Pinot Noir dominated Champagne from a family-run house.
- 45. DOM PÉRIGNON BRUT VINTAGE - 2000/2**
A legendary champagne of outstanding quality and depth. Supremely elegant.
- 46. MÔET & CHANDON BRUT IMPERIAL NV**
Deservedly famous Champagne that continues to improve. Fresh and lively with an underlying biscuity flavour.
- 47. VEUVE CLICQUOT YELLOW LABEL BRUT NV**
Mature biscuity style, deep Pinot flavours balanced by crisp citrus notes.
- 48. LANSON BRUT ROSÉ LABEL NV**
Aromas of honey, flowers and fresh berries with a vibrant and elegant palate.

sparkling

£32.00	
£35.00	

- 40. CODORNIU CLÁSICO BRUT, CAVA - SPAIN - NV**
The oldest Cava house in existence brings us a pleasantly soft, fresh fizz.
- 41. PROSECCO EXTRA DRY, FANTINEL - ITALY - NV**
From renowned producer Fantine, this Prosecco is elegant and deep flavoured.

CRISP, REFRESHING WHITES

whites

£6.20	£24.00
	£40.00
£5.80	£23.00

- 1. MONTEMARINO PINOT GRIGIO - ITALY - 2009/10**
A firm favourite from Verona. Refreshing pear and citrus notes.
- 2. CHABLIS "GLOIRE DE CHABLIS", J MOREAU & FILS - FRANCE - 2008/9**
A benchmark Chablis. Classic elegance and mouth-watering mineral flavours.
- 3. CULLINAN VIEW CHENIN BLANC - SOUTH AFRICA - 2010/11**
South Africa's star grape. You may find apple, nut and citrus flavours.

LIVELY, INTENSE WHITES

£6.20	£24.00
	£37.00
	£38.00
	£31.00

- 5. MILL CELLARS CHARDONNAY - SE AUSTRALIA - 2010/11**
A lovely rounded wine showing peach and lime flavours.
- 6. MACON VILLAGES, LOUIS JADOT - BURGUNDY, FRANCE - 2009/10**
A concentrated wine from old vines, also clean and appley.
- 7. GAVI DI GAVI "LA TOLEDANA" DOMINI VILLA LANATA - ITALY - 2008/9**
One of North West Italy's great wines. Aromas of green apple and almond abound.
- 8. L'ARISTOCRATICO PINOT GRIGIO, CA' MONTINI - TRENTO, ITALY - 2009/10**
More full bodied than most - a wine which is also elegant, intense and classy.

AROMATIC, VIBRANT WHITES

£7.50	£28.00
	£46.00
	£24.00
	£34.00
	£27.00

- 9. ERRAZURIZ SAUVIGNON BLANC - CASABLANCA VALLEY, CHILE - 2010/11**
A lively passion fruit scented wine from an ancient estate.
- 10. SANCERRE, LA FUZELLE, ADRIEN MARÉCHAL - LOIRE, FRANCE - 2009/10**
A classic herbaceous wine first discovered by trendy Parisians in the 1950s.
- 11. LA CAMPAGNE VIOGNIER - PAYS D'OC, FRANCE - 2009/10**
This grape (pron. Vee-on-ee-ay) shows rounded apricot fruit flavours.
- 12. VIDAL ESTATE SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND - 2010/11**
From the best area in the world for Sauvignon. Classic gooseberry fruit.
- 13. LUIS FELIPE EDWARDS RESERVA GEWURZTRAMINER - RAPEL, CHILE - 2010/11**
Off-dry with a gorgeously perfumed aroma of orange blossom, lychee and rose.

DEEP, RICH WHITES

	£31.00
£6.70	£25.00
	£27.00

- 14. ROBERT MONDAVI TWIN OAKS CHARDONNAY - CALIFORNIA - 2009/10**
Mondavi pioneered Californian wine. Creamy flavours of peach.
- 15. LOUIS ESCHENAUER CHARDONNAY, PAYS D'OC - FRANCE - 2009/10**
Simple yet fresh with just a hint of oak and deliciously ripe fruit.
- 16. VERAMONTE CHARDONNAY RESERVA - CASABLANCA, CHILE - 2008/9**
Cool climate fruit and spicy French oak elegantly combine in this wonderful wine.



WORSLEY PARK
A MARRIOTT HOTEL & COUNTRY CLUB



£6.50	£24.00
	£36.00
	£48.00
£5.80	£23.00
	£25.00

reds

LIGHT, FRUITY REDS

- 17. MUNRO PINOT NOIR - ITALY - 2009/10**
Pinot Noir shines in lighter style reds. Silky with flavours of wild strawberry.
- 18. FLEURIE, DOMAINE DE PRION - BEAUJOLAIS, FRANCE - 2009/10**
This elegant wine, made using Gamay, has cherry and redcurrant flavours.
- 20. BOURGOGNE PINOT NOIR "COUVENT DES JACOBINS", LOUIS JADOT - FRANCE - 2007/8**
Silky textured, with fresh fruit aromas. Enjoyable with or without food.
- 21. MARCHESINI CABERNET - VENETO, ITALY - 2009/10**
Delicate style of Cabernet with warm redcurrant fruit and hints of cherry.
- 22. CÔTES DU RHÔNE, LA DENTELIÈRE - RHÔNE, FRANCE - 2009/10**
A warm, satisfying red from the rolling hills of Northern Provence.

JUICY, ROUNDED REDS

	£32.00
	£28.00
£6.20	£24.00
	£24.00
	£31.00

- 23. FAUSTINO VII RIOJA TINTO - SPAIN - 2008/9**
Ever popular wine from Spain's Rioja district. Warm fruit flavours and earthy notes.
- 24. ERRAZURIZ MERLOT - CURICÓ VALLEY, CHILE - 2009/10**
A velvety, fruity oaked wine from Chile's premier family-run wine estate.
- 25. MILL CELLARS SHIRAZ - SE AUSTRALIA - 2009/10**
Bursting with juicy, peppery fruit, so vibrant and easy to drink.
- 26. KLEINE ZALZE PINOTAGE - STELLENBOSCH, SOUTH AFRICA - 2009/10**
South Africa's own grape, which oozes with charm and smoky fruit.
- 27. MONTEPULCIANO D'ABRUZZO, VALLE REALE - ITALY - 2009/10**
Sited within a National Park forest, this is Italy's most respected Montepulciano.

SMOOTH, SPICY REDS

	£29.00
	£55.00
	£36.00
£7.50	£29.00
	£29.00

- 28. VERAMONTE RESERVA CABERNET SAUVIGNON - MAIPO, CHILE - 2008/9**
Veramonte's low-yielding vineyards produce a heady mix of cassis and herbs.
- 29. CHÂTEAUNEUF DU PAPE, LA TIARE DU PAPE - FRANCE - 2008/9**
A French classic and a mouthful of rich fruit, subtle oak and spice.
- 30. RAVENSWOOD OLD VINE ZINFANDEL - LODI COUNTY, CALIFORNIA - 2008/9**
"No Wimpy Wines" is Ravenswood motto. Deep vanilla notes add complexity.
- 31. RAIMAT TEMPRANILLO, COSTERS DEL SEGRE - SPAIN - 2007/8**
Australian winemaker Mark Naim uses Tempranillo in this oaky masterpiece.
- 32. DOMAINE DE LA BAUME SYRAH "LA JEUNESSE", PAYS D'OC - FRANCE - 2010/11**
Intense nose of blackberry, spices, almonds and oak. Succulent, polished and long.

FULL MELLOW REDS

	£31.00
	£45.00
	£28.00
£6.90	£25.00
	£42.00

- 33. ROBERT MONDAVI TWIN OAKS CABERNET SAUVIGNON - CALIFORNIA - 2009/10**
So mellow and warm, with very ripe berry fruit flavours. Full but not too rich.
- 34. CHÂTEAU LAMOTHE-CISSAC CRU BOURGEOIS HAUT MEDOC - FRANCE - 2004/5**
Fine Bordeaux from this respected Chateau. Cedarwood and cassis.
- 35. ETCHART PRIVADO MALBEC, VALLE DE CAFAYATE - ARGENTINA - 2010/11**
A great match for beef thanks to it's richness of fruit, mellow oak and ripe tannins.
- 36. LOUIS ESCHENAUER MERLOT, PAYS D'OC - FRANCE 2009/10**
Supple and mellow with perfumed blackcurrent and cocoa aromas.
- 37. DON JACOBO RIOJA RESERVA, BODEGAS CORRAL - SPAIN 2004/5**
A mature red with subtle layers of fruit and hints of leather and mushrooms.

rosé

£6.20	£24.00
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- 38. MONTEMARINO PINOT GRIGIO BLUSH ROSÉ, VENETO - ITALY - 2009/10**
A pale pink, medium style rosé with soft strawberry fruit flavours.

desert

	£6.50	£25.00
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- 39. LATE HARVEST SAUVIGNON BLANC, CONCHA Y TORO - CHILE - 2006/7 (37.5cl)**
Pineapple, apricot and honey aromas lead into a luscious yet fresh palate.

Wines by the glass are available in 125ml measures on request.

All prices are inclusive of VAT, gratuities are at your discretion. Should a wine become unavailable, we will be pleased to suggest a suitable alternative. Please note that some vintages may change depending upon availability.

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