

MOTHERING SUNDAY LUNCHEON

TO START

CARAMELISED ONION SOUP, PANCETTA, HENDERSON'S RELISH REDUCTION, FENNEL SEED BREAD

BUTTERMILK GOOSNARGH CHICKEN, SWEETCORN FRITTER, LEEK PUREE, CHORIZO OIL

SMOKED MACKEREL PATE, BEETROOT ROSTI, SOUR RYE CRACKER, CRISPY CAPER, WATERCRESS OIL

CUMIN ROASTED PURPLE SPROUTING BROCCOLI, TOMATO HOLLANDAISE, ENGLISH MUFFIN

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MAIN COURSES

ROAST SIRLOIN OF BOWLAND BEEF, YORKSHIRE PUDDING, FONDANT POTATO, SEASONAL VEGETABLES, PAN THICKENED JUICES

PINENUT CRUSTED BOWLAND LAMB RUMP, ROASTED CAULIFLOWER, DAUPHINOISE, HOMEGROWN RHUBARB + RED WINE

SCOTTISH SALMON, WILD NETTLE WHEAT, CRAYFISH TAILS, SORREL BEURRE BLANC

CURRIED CHICKPEAS, SPINACH, KALE, SALT BAKED BEETROOT, CARDAMOM YOGURT

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PUDDINGS, SWEETS + CHEESES

STICKY TOFFEE PUDDING, CARAMEL SAUCE, STEEPED APRICOTS, HONEY + GINGER ICECREAM

CHOCOLATE TART, SWEET SALSIFY, PASSION FRUIT SORBET

LEAGRAM'S ORGANIC CREAMY LANCASHIRE, ECCLES CAKE, MEMBRILLO

PINEAPPLE MOUSSE, GINGER SNAP, COCONUT ICE CREAM, CHILLI AND LIME SYRUP

3 COURSES: £25.95

DID YOU KNOW?

WHERE POSSIBLE WE USE HOMEGROWN PRODUCE INCLUDING FRUIT, VEGETABLES, HERBS + EGGS. VISIT OUR GARDEN OR HORTICULTURE CENTRE IN HEATON PARK IN MANCHESTER!

AS A CUSTOMER YOU ARE SUPPORTING YOUNG PEOPLE TO GAIN A STEPPING STONE INTO A CAREER IN HOSPITALITY + CATERING. THANKS FOR YOUR SUPPORT + WE HOPE YOU ENJOY YOUR EXPERIENCE WITH US!