

EASTER SUNDAY LUNCH MENU

The River Restaurant at The Lowry Hotel only uses the best locally sourced British produce.

THREE COURSES

£30.00

APPETISER

Selection of Artisan Breads
With salted British butter

£3.95

STARTERS

Chef's soup of the day
freshly baked bread (V)

Pork and leek Gala Pie
boiled hen's egg, pickled garden vegetables, homemade brown sauce

Crispy deep fried oysters
buttermilk, dill and cured ham

Vegetable terrine
tomato consommé jelly, "Wignalls Yallo" rapeseed oil, goat's cheese sorbet and black olive (V)

MAIN COURSES

Roast Striploin of Cheshire Farm beef
Yorkshire pudding, beef gravy

Roast leg of lamb
studded with garlic and rosemary, homemade mint sauce

Slow cooked belly of old spot pork
Manchester's best crackling, caramelised apple and thyme chutney

Grilled Wye Valley asparagus
potato rosti, poached duck egg, caramelised onion puree (V)

All roasts served with roast potatoes, cauliflower cheese and carrot and swede mash

DESSERTS

White chocolate and hazelnut parfait
chocolate rocks, orange soda foam, timut pepper

Carrot cake
cream cheese ice cream, pickled raisins, candied lime zest, walnut brittle (V)

Selection of County Cheese
with traditional accompaniments (V)

Ice Cream & Sorbet Selection (V)