



THE OLD STABLES

ALLERTON MANOR

FATHER'S DAY MENU

3 COURSES 48

TO START

TREACLE CURED SALMON

rye bread toasts, lemon & black pepper cream cheese, endive salad & white balsamic dressing (GF*)

TOMATO & ROASTED RED PEPPER SOUP

crème fraîche, crispy corn, warm bread & butter (V, VN*, GF*)

CRISPY LAMB WITH COUS COUS

crispy fried lamb leg strips, mango & chilli glaze, chermoula cous cous with harissa & pomegranate

WARM FETA & ROASTED VEGETABLE TART

houmous, beetroot & tomato salad, smoked almond & caper dressing (GF, VN*)

MAINS

ROASTED BEEF RUMP (served pink or well done)

crispy roasted potatoes, maple roasted carrots, buttered broccoli, root vegetable mash, garlic creamed greens, rich gravy & Yorkshire pudding (GF*)

ROASTED CHICKEN BREAST

crispy roasted potatoes, maple roasted carrots, buttered broccoli, root vegetable mash, garlic creamed greens, rich gravy & Yorkshire pudding (GF*)

TREACLE GLAZED HAM

crispy roasted potatoes, maple roasted carrots, buttered broccoli, root vegetable mash, garlic creamed greens, rich gravy & Yorkshire pudding (GF*)

SEARED SEABASS FILLET

Clam chowder sauce, Jersey Royals, stem broccoli & crispy samphire (GF)

ROASTED BEETROOT & SWEET POTATO PIE

crispy roasted potatoes, maple roasted carrots, buttered broccoli, root vegetable mash, garlic creamed greens, rich gravy & Yorkshire pudding (V, VN*)

10oz RIB EYE STEAK

confit plum tomato, crispy king oyster mushroom, peppercorn sauce, dressed watercress & fries (GF)

7oz CHARGRILLED BEEF BURGER

mature cheddar, crispy streaky bacon, black garlic mayo, chilli jam, crispy onions & peppercorn sauce (GF*)

CRISPY KING OYSTER MUSHROOM & HALLOUMI BURGER

gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)

SIDES

CAULIFLOWER CHEESE (GF) 6

PIGS IN BLANKETS 8

BEEF DRIPPING ROAST POTATOES (GF, VN*) 3

YORKSHIRE PUDDING (V) 2

PORK, SAGE & ONION STUFFING 5

MAPLE ROASTED CARROTS (GF, VN) 3

THICK CUT CHIPS (GF, VN) 4.5

SKINNY FRIES (GF, VN) 4

TENDER STEM BROCCOLI 6

with chilli garlic & lemon butter (GF, V, VN*)

CREAMED POTATO (GF, V) 4

DESSERT

WARM DARK CHOCOLATE & S'MORES TART

mint chocolate ice cream (V)

STRAWBERRY CHEESECAKE

basil marinated strawberries, meringues & sorbet

WARM APPLE & BLACKBERRY CRUMBLE

vanilla custard & ice cream (V, GF*)

RASPBERRY PANNA COTTA

lemon shortbread, fresh raspberries & macaron (GF*)

SELECTION OF BRITISH & EUROPEAN CHEESES

chutney, crackers, fruit toasts, grapes

(vegan desserts available on request)

VN* denotes dishes which can be prepared vegan on request. GF* denotes dishes which can be prepared gluten free on request