



THE OLD STABLES

ALLERTON MANOR

# MOTHER'S DAY MENU

2 COURSES £26 | 3 COURSES £30

## TO START

### Leek, Potato & Spinach Soup

cheese & onion scones (GF\*)

### Herb Poached Salmon

king prawns, horseradish cream, pickled cucumber salad, toasted focaccia (GF\*)

### Chicken Liver Parfait

roasted corn salsa, cured duck egg yolk, brioche toasts (GF\*)

### Dukkah Chickpea Pastillas

tabbouleh, spiced carrot & chermoula (VN)

## MAINS

### Rosemary & Mint Roasted Leg Of Lamb

beef dripping potatoes, maple roasted carrots, root vegetable mash, garlic creamed leeks & buttered broccoli, rich gravy & Yorkshire pudding (GF\*)

### Roasted Chicken Breast

beef dripping potatoes, maple roasted carrots, root vegetable mash, garlic creamed leeks & buttered broccoli, rich gravy & Yorkshire pudding (GF\*)

### Brown Sugar Baked Ham

beef dripping potatoes, maple roasted carrots, root vegetable mash, garlic creamed leeks & buttered broccoli, rich gravy & Yorkshire pudding (GF\*)

### Beetroot, Mushroom & Spinach Wellington

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

### Seared Hake Supreme

Pink Fir potatoes, saffron aioli, fried chorizo, asparagus & braised gem lettuce (GF)

## DESSERT

### Sticky Toffee Pudding

butterscotch sauce & ice cream (GF\*, VN\*)

### Warm Apple Rhubarb & Berry Crumble

vanilla ice cream & custard (V)

### Lemon Cheesecake

meringues, ginger crumb & raspberry sorbet

### Blood Orange Panna Cotta

caramelised pineapple & pistachio (GF)

GF\* denotes dishes that can be made gluten free on request

VN\* denotes dishes that can be made vegan on request