

CHEF'S CHOICE DINNER MENU

The River Restaurant at the Lowry Hotel offers a fantastic monthly chef's choice menu which is constantly evolving around the best-sourced British produce.

THREE COURSES

£24.95

APPETISER

Selection of Artisan Breads
With salted British butter

£3.95

STARTERS

Chef's Daily Soup (v)
warm bread roll

Hot Smoked Salmon Mousse
apple salad, mint, honey & ginger dressing

Press of Chicken & Sage Terrine
pickled vegetables, bilberry gel, rye toast

Tandoori cauliflower (v)
tahini & celeriac remoulade, mango salsa,
micro coriander

MAIN COURSES

Fillet of Plaice
saffron risotto, braised fennel, citrus beurre noisette

Honey Roast Barbary Duck
burnt celeriac puree, fondant potatoes, blackberry
jus

Loin of Pork
pomme puree, candied apple, charred broccoli,
charcuterie sauce

Salt Baked Celeriac (v)
beetroot, apple, wild mushrooms, smoked walnut

SIDES

Fat Chips £4.00

Heritage Tomato Salad £4.00

Tenderstem Broccoli & Hispi £4.00

Green Salad £4.00

Creamed Potato Puree £4.00

DESSERTS

Iced Banana Parfait
Salford Rum soaked raisins,
honeycomb & chocolate sauce

Toffee Pudding Cake
apple ice cream & caramel

Selection Of County Cheese
with traditional
accompaniments

Ice Cream & Sorbet Selection