

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

Freshly baked Artisan breads
selection of butters

£3.95

STARTERS

Market soup
freshly baked bread roll

Salad of Oak Smoked duck
caramelised blood orange, candied fennel seeds
and pistachio

Roasted Beetroot terrine
Shorrocks Lancashire cheese bomb, fig and
pumpkin jam (v)

Cannelloni of Scottish smoked salmon
crab and lime mousse, horseradish sorbet

MAIN COURSES

Pan roasted Sea Bream
courgette, anchovy and aubergine Puree, grilled
peppers, blood orange dressing, basil cress

Crispy shoulder of Cheshire farm Lamb
Moroccan spices, chick peas, salt baked pineapple,
goats cheese

Pan fried Penrith chicken
chicken liver, smoked bacon fricassee, Dauphinoise

Vegan black pudding roulade
roast squash, feta cheese and walnuts, tender stem
broccoli, red pepper puree (v)

SIDES

Chunky Chips £4.00

Honey Roast Parsnips with Sage Butter £4.00

Tenderstem Broccoli & Savoy Cabbage £4.00

Lowry Winter Salad £4.00

Chestnut & Bacon Creamed Potato Puree £4.00

DESSERTS

Passion fruit tart
white chocolate, coconut
meringue

Chocolate Cremeux
Mascarpone cream, blood
orange & mint

Selection Of County Cheese
with traditional
accompaniments

Ice Cream & Sorbet Selection