



## **FIVE STAR DINING @ HOME**

**The Lowry Hotel's River Restaurant launches new 'at home dining' with award-winning chef  
We won't tell it's not all homemade if you don't!**

The Lowry Hotel's River Restaurant has today (7 September) launched an at-home cookery service to enjoy AA rosette food from the comfort of your own home.

Residents of Greater Manchester can now enjoy the finest tastes from the River Restaurant with the new service called @ HOME by The Lowry Hotel.

Renowned for its sumptuous Sunday lunch and decadent afternoon tea, no stone has gone unturned when it comes to this new at-home dining service which has been created by award-winning Executive Head Chef, Dave Ashton.

@ HOME by The Lowry offers customers restaurant quality food at home via a pick-up service from the River Restaurant and orders can be placed via the hotel's website [here](#).

The decadent Afternoon Tea @ HOME requires no cooking, just an artful arrangement at home and consists of a fully prepared afternoon tea spread inclusive of tea from the Manor and a bottle of Prosecco – perfect for the Queen inside us all!

The Lowry's bubbly afternoon tea is complete with filled sandwiches including prawn and crayfish, brie mousse and coronation chicken, freshly baked scones with Cornish clotted cream and a selection of desserts including; chocolate dipped strawberries, white chocolate and raspberry choux buns and lime cheesecake served with Caribbean flavours in mind - roasted pineapple and Malibu.

Afternoon Tea @ HOME is priced at £50 for two people and is available for collection 10am-1pm Friday & Saturday (available to order online or through the hotel until 11am Wednesday prior).

The Lowry Hotel's Famous Sunday Lunch is also available using the new @ HOME service. It comes boxed with the freshest of locally sourced, quality meat, plenty of mouth-watering gravy and a methodology card which explains how to finish cooking this irresistibly wholesome Sunday roast at home.

The menu includes; organic sourdough bread served with chicken fat butter, crayfish and prawn cocktail, succulent roast beef dinner complete with all the trimmings and everyone's favourite weekend sweet treat – sticky toffee pudding with sherry soaked raisins, served with Dave Ashton's secret butterscotch sauce.

Some assembly and cooking are required, but the package is 80% prepared for you and ready to go.

Sunday Lunch @ HOME is priced at £40 for two people and is available for collection 10am-12pm Sundays (available to order online or the through the hotel until 10am Friday prior).

Dave Aston, Executive Chef at The Lowry Hotel's River Restaurant said: "With @ HOME by The Lowry, we wanted to bring you the tastes from our kitchen to be enjoyed with friends and family in your own home.

"Afternoon tea is one of our most popular offerings at the River Restaurant, so we've done all the hard work and made it super simple for you to enjoy, all you need to do is setup how you wish.

"Whether you want to display a beautiful masterpiece for a celebration or enjoy on the sofa with a great cup of British tea, it's a simple as that."

"Our Sunday Lunch is a firm favourite and we have made every effort to support local by purchasing as many ingredients from local Manchester suppliers.

"So why not impress your dinner guests by having all components of the Sunday dinner hot and ready all at the same time. We won't tell it's not all homemade if you don't."

On confirming a booking of Afternoon Tea @ HOME or Sunday Lunch @ HOME, the customers will choose a collection time on checkout and this is the time they will collect from the River Restaurant.

## **What's on the menu**

### Afternoon Tea

#### Sandwiches:

Coronation Chicken – Golden Raisin and Apple (C/G, EG, MU, SO, SU)

Brie Mousse – Cranberry, Compressed Cucumber (C/G, MI, SO, SU)

Prawn and Crayfish – Little Gem, Marie Rose, Sun Blushed Tomato (C/G, CR, EG, MU, SO, SU)

Freshly Baked Scones, Cornish Clotted Cream

#### Desserts:

Chocolate Dipped Strawberries – Dehydrated Strawberry and Chocolate 'Rocks' (SO)

Choux Bun – White Chocolate and Raspberry (C/G, EG, MI, NU, SO, SU)

Lime Cheesecake – Roast Pineapple and Malibu (C/G, MI, SU)

Macaroons – Assorted Flavours (EG, MI, NU, SO, SU)

Lemon Meringue Tart (C/G, EG, MI, SU)

Sunday Roast

Organic Sourdough – Chicken Fat Butter (C/G, MI, SU)

Crayfish and Prawn Cocktail – Avocado Mousse, Fennel, Tarragon, Sweetcorn Cream (CR, MI, MU, SO, SU)

Topside of Beef – Yorkshire Pudding, Cauliflower and Lancashire Bomb Cheese, Honey Roast Carrot, Duck Fat Roasties, Braised Cabbage, Beef Gravy (C/G, CE, EG, MI, MU, SU)

Sticky Toffee Pudding – Butterscotch Sauce, Clotted Cream, Sherry Soaked Raisins (C/G, EG, MI, SO, SU)

Allergens

C/G - Contains Cereals/Gluten CR - Contains Crustacean (shellfish) EG - Contains Eggs

MI - Contains Milk

MU - Contains Mustard

NU - Contains Nuts

SO - Contains Soya

SU - Contains Sulphites

**ENDS**