



## **5-STAR GENTLEMAN'S AFTERNOON TEA @ HOME**

### **Award-winning Manchester restaurant launches national at-home Father's Day Afternoon Tea, as demand for at-home dining continues to grow in UK**

The 5-star, iconic Lowry Hotel's River Restaurant has launched an at-home Gentleman's Afternoon Tea, to indulge in the garden with your nearest and dearest this Father's Day.

Despite dining restrictions lifting in the UK, The River Restaurant has seen increasing demand for at-home dining with people opting to stay at home and enjoy afternoon tea with friends.

So much so, the restaurant now offers nationwide delivery to keep up with demand.

Fathers can enjoy a brand-new afternoon tea with a twist which requires minimal cooking and provides indulgent, tasty bites alongside beer – the perfect combination on a relaxed Sunday afternoon.

The menu which has been curated by award-winning Head Chef, Dave Ashton and includes a range of savoury delights such as prime beef burger topped with BBQ pulled pork and glazed stilton, mini chicken and bacon pie and succulent beef sandwiches finished with chunky coleslaw.

No afternoon tea experience is complete without scones, and the luxurious Three Cheese and Pancetta Scones will not disappoint. Accompanied by smoky bacon jam and chive sour cream, this twist on a classic pastry will offer the finest flavours.

To hit the sweet spot, the @ HOME menu also offers a delicious Jack Daniels trifle and a rich dark chocolate and salted caramel Choux Bun – the ultimate dessert experience.

While prosecco may be the usual signature afternoon tippie, this Father's Day Afternoon Tea @ HOME offers two bottles of Birra Moretti to be enjoyed with the special gentleman in your life.

Dave Ashton, Executive Chef at The Lowry Hotel said: "Despite restrictions lifting in the UK, not everyone is comfortable dining out yet and people are still choosing to enjoy restaurant quality food from the comfort of home through delivery services.

"No father should miss out this year, so we have created a delicious afternoon tea with a gentleman's twist which can be enjoyed on a sunny Sunday afternoon in the garden with family.

“Rather than dainty sandwiches and Prosecco, we have included menu items such as beef burgers and savoury scones, which do require a little bit of prep work, but create the ultimate restaurant experience to be enjoyed at home.

Father’s Day Afternoon Tea @ HOME is priced at £49 for two people and is available for delivery nationwide on Friday 18<sup>th</sup> June, or alternatively can be collected from The Lowry Hotel on Sunday 20<sup>th</sup> June between 10am-2pm.

The @ HOME service which launched in September 2020 in response of the Covid pandemic has seen widespread demand from customers across the UK, despite covid restrictions being lifted.

To order The Lowry Hotel’s Father’s Day Afternoon Tea @ HOME, please visit [The Lowry Hotel website](#).

**ENDS**

Notes to editors

*Afternoon tea for two complete with a beer each - £49*

### **What’s on the menu?**

#### **Savoury**

Prime Beef Burger, BBQ Pulled Pork and Glazed Stilton Mini Chicken and Bacon Pie  
Salt Beef Sandwich, Gherkin and Chunky Coleslaw Lamb Sausage Roll, Mint ketchup

**Three Cheese and Pancetta Scones Bacon Jam, Chive Sour Cream**

#### **Desserts**

Jack Daniels Trifle  
Choux Bun, Dark Chocolate and Salted Caramel

#### **Allergens**

Sorry we cannot cater for dietary requirements on this menu.

### **How to cook - Methodology**

Place beer in the fridge to chill.  
Pre heat oven to 180C. Bring a small pot of water onto a boil, once boiling turn down to a slow simmer.

#### **Salt Beef Sandwich**

Garnish sandwich with 3 sliced gherkins and a sprig of watercress. Place onto tea stand.

### **Jack Daniels Trifle**

This is ready to eat, place directly on to your tea stand.

### **Choux Bun**

This is also ready to eat, place directly on to your tea stand.

### **Chicken and Bacon Pie**

Place onto grill tray and heat for 10 minutes. Once hot plate onto tea stand

### **Sausage Roll**

You can eat the sausage roll cold – remove from container and garnish with a dollop of mint ketchup and plate onto tea stand. Or, if you prefer, place tin container and lid into preheated oven for 6 min. Once hot, remove sausage roll and garnish with a dollop of mint ketchup then plate onto tea stand.

### **Scone**

Decant bacon jam into a ramekin and repeat with chive sour cream into another ramekin. Lightly warm up scone in preheated oven for 3 minutes. Once warm place scones onto tea stand accompanied by ramekins of bacon jam and chive sour cream.

### **Burger**

Place raw beef burger patties onto grill tray and bake in preheated oven for 10 minutes. In the meantime, place packet of pulled pork into simmering water and reheat for 10 minutes. When both meats are hot place burger bun in oven to toast up and place blue cheese slices onto beef patty and melt lightly. To assemble burger, start with bun bottom then lettuce, burger patty with cheese, pulled pork, tomato slice and finally burger bun top. Plate onto tea stand.