

New Year's Eve

On New Years Eve, indulge in our luxurious 6 course taster menu. New Years with all the joy and sparkle you need to bring in the 2022 year in style!
Join us in the River Restaurant from 18:00 until 01:00 (last seating 21:00).

- Glass of Sparkling Wine -

Organic Sourdough

Chicken Fat Butter & Lancashire Bomb Cheese Custard
(C/G, MI, NU, SO, SU)

- Lowry Cocktail -

Seaweed Cured Loch Duart Salmon

Wasabi Crème Fraiche, Puffed Rice, Pickled Ginger, Yuzu
(FI, MI, SO, SU)

Or

Lancashire Blue Cheese Panna Cotta

Caramelised Hazelnut, Pear, Pickled Celery
(CE, MI, NU, SO, SU)

- Glass of New Zealand Sauvignon Blanc Marlborough -

Jerusalem Artichoke & Horseradish Soup

Chive Oil, Artichoke Crackers
(CE, MI, SU)

- Glass of Saint Emilion, from France -

Classic Beef Wellington

Truffled Chicken Mousse, Herb Pancake, Smoked Oxtail Sauce
(C/G, CE, EG, MI, SU)

Or

Truffled Macaroni terrine – Crispy Hens Egg, Roast Leek Hearts

(C/G, EG, MI, SU)

- Glass of Chateau du Seuil Organic, Cerons, Bordeaux -

Assiette of Apple

Cheesecake, Ice Cream, Terrine
(C/G, EG, MI, SU)

Or

The Lowry Chocolate Bar

Pistachio and Amarena Cherry, Gold Leaf
(C/G, EG, MI, SO, SU)

- Glass of Champagne -

Leagram Organic Soft Lancashire Cheese

Gingerbread, Pickled Walnut Ketchup
(C/G, CE, MI, NU, SE, SO, SU)

Allergens:

C/G - contains cereals / gluten
CR - contains crustaceans / seafood
FI - contains fish
MI - contains milk
MU - contains mustard
PN - contains peanuts
SO - contains soya

CE - contains celery
EG - contains eggs
LU - contains lupin
MO - contains mollusc
NU - contains nuts
SE - contains sesame
SU - contains sulphites