

SEPTEMBER CHEF'S CHOICE DINNER MENU

Three Courses

£24.95

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.

WHILE YOU DECIDE

Selection of warm bread £3.95

Giganti olives £4.50

Roasted baby chorizo & romasco sauce £7.00

STARTERS

Freshly made seasonal soup, warm bread roll (v)

Pressed Yorkshire duck, poached pear, wasabi emulsion, radish

Butternut Squash arancini, pepper coulis, pumpkin seed, parmesan (v)

Smoked halibut, sweetcorn, scorched peach, watercress, cucumber

MAIN COURSES

Roasted fillet of hake, sorrel potato, fennel, beetroot glaze

Red wine braised ox cheek, parsley mash potato, beans, horseradish foam

Pan seared fillet of sea bream, carrot & courgette spaghetti, mussels, bouillabaisse

Wild mushroom lasagne, celeriac puree, turnip crisps, rosemary oil (v)

SIDES

Triple cooked chips 3.95

Seasonal vegetables with mint 3.95

Tomato & mozzarella salad 3.95

Mixed leaf salad with honey mustard dressing 3.95

Sauteed potatoes with tarragon & garlic butter 3.95

DESSERTS

Peach mousse, honey, cream, white chocolate

Grape, blackcurrant & raspberry jelly, granny smith sorbet, hazelnut granola

Selection of County cheese with traditional accompaniments

Ice cream and sorbet selection
