



THE OLD STABLES

ALLERTON MANOR

MOTHER'S DAY MENU

3 COURSES £48

TO START

Lightly Grilled Asparagus Spears & Soft-Boiled Hen's Egg

pancetta crumble, endive salad, truffled hollandaise & lemon oil (GF, V*)

Chorizo & Manchego Croquettes

lemon & saffron aioli, roasted red pepper relish, Gordal olive dressing (GF)

Poached Tiger Prawn & Heritage Tomato Bruschetta

black garlic dressing, tomato & chilli crème fraîche (GF*)

Leek, Potato & Spinach Soup

crispy leeks & chive oil, warm soda bread & butter (V, VN*, GF*)

MAINS

Rosemary Roasted Leg Of Lamb (served pick or well done)

crispy roasted potatoes, maple roasted carrots, buttered broccoli, root vegetable mash, garlic creamed greens, rich gravy & Yorkshire pudding (GF*)

Roasted Chicken Breast

crispy roasted potatoes, maple roasted carrots, buttered broccoli, root vegetable mash, garlic creamed greens, rich gravy & Yorkshire pudding (GF*)

Treacle Glazed Ham

crispy roasted potatoes, maple roasted carrots, buttered broccoli, root vegetable mash, garlic creamed greens, rich gravy & Yorkshire pudding (GF*)

Salt Baked Celeriac & Barbequed Savoy Cabbage

crispy roasted potatoes, maple roasted carrots, buttered broccoli, root vegetable mash, garlic creamed greens, rich gravy & Yorkshire pudding (V, V*, GF*)

Seared Seabass Fillet

crispy gnocchi, puttanesca sauce, sprouting broccoli, watercress gremolata (GF)

8oz Rib Eye Steak

balsamic roasted cherry tomatoes, grilled king oyster mushroom, watercress, fries & creamy peppercorn sauce (GF)

7oz Chargrilled Beef Burger

mature cheddar, crispy streaky bacon, black garlic mayo, chilli jam, crispy onions & peppercorn sauce (GF*)

Crispy King Oyster Mushroom & Halloumi Burger

gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)

SIDES

Cauliflower Cheese (GF)	6
Pigs In Blankets	8
Beef Dripping Roast Potatoes (GF, VN*)	3
Yorkshire Pudding (V)	2
Pork, Sage & Onion Stuffing	5
Maple Roasted Carrots (GF, VN)	3
Thick Cut Chips (GF, VN)	4.5
Skinny Fries (GF, VN)	4
Tender Stem Broccoli	
with Chilli, Garlic & Lemon Butter (GF, V, VN*)	6
Creamed Potato (GF, V)	4

DESSERT

Freshly Baked Cherry Bakewell Tart

warm custard & amaretto ice cream (V, GF)

Buttermilk Panna Cotta with Poached Rhubarb

orange, almond & polenta cake (GF)

Warm Sticky Toffee Pudding

butterscotch sauce & ice cream (V, VN*, GF*)

Chocolate & Blood Orange Cheesecake

honeycomb, blood orange jelly & sorbet

GF* denotes dishes that can be made gluten free on request

VN* denotes dishes that can be made vegan on request

(V) Vegetarian (GF) Gluten Free (GF*) Gluten Free Available (VN) Vegan (VN*) Vegan Available. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. All prices include VAT.

