



1851

RESTAURANT

AT PECKFORTON CASTLE

MOTHER'S DAY LUNCH

Rosemary and garlic focaccia
Whipped farmhouse, onion butter
(£2.50 per person supplement)

STARTERS

Ham hock
Poached pear, soft boiled quail egg,
pork crackling

Celeriac and apple soup
Apple puree, brandy compressed apple,
celeriac crisp

Israeli couscous risotto
Carrot textures, chive

Cured and confit salmon
Beetroot flavours, compressed watermelon,
lemon and dill gel
(£4.50 supplement)

MAINS

12 hour roasted topside
Garlic roast potatoes, seasonal vegetables,
Yorkshire pudding, red wine jus

Herb roasted turkey
Garlic roast potatoes, seasonal vegetables,
pig in blanket, sage and apricot stuffing, red wine jus

Pork middle loin
Garlic roast potatoes, seasonal vegetables,
sage and apricot stuffing, red wine jus, crackling

Trio of meats
Comes with all of the accompaniment
and a jug of gravy
(£5.00 supplement)

Sous vide cod loin
warm tartar sauce, charred baby gem,
samphire

Truffle gnocchi
leek textures, wild garlic, mushroom

TO FINISH

Yorkshire rhubarb rice pudding
compressed rhubarb, rhubarb jelly,
hazelnut daquoise, elderflower ice cream

Chocolate crèmaux
cherry compote, chocolate soil,
cherry sorbet

Lemon panna cotta
white chocolate soil, lemon shortbread, vanilla

Peckforton Castle Cheese
Peckforton Castle cheese board, fruits and crackers
4 Piece £8.00 supplement
5 Piece £10.00 supplement

Please be aware that our dishes are prepared in kitchens where nuts and gluten are present, therefore we cannot guarantee that any food is completely free from traces.

Please note menu descriptions do not always display all ingredients and allergens.

Should you require any further information regarding allergens, please speak to a member of our team before ordering.