



185-1

RESTAURANT

AT PECKFORTON CASTLE

# MOTHER'S DAY

## Menu

### STARTERS

**Slow Cooked Creedy Carver Duck Leg**  
Spiced lentils, BBQ gem lettuce, sherry  
vinegar caramel

**Caramelised Red Onion Tart**  
Pickled ewes curd, nasturtium

**Smoked Salmon**  
Pressed terrine of smoked salmon, dill  
butter, treacle and oat bread

**Vichyssoise**  
Leek fondue, confit potato, quail egg

### MAINS

**Cornish Pollock**  
Pollock loin poached in butter,  
brassicas, romesco and chorizo

**Beetroot**  
Blackberries, seaweed oil,  
beetroot crisp

#### Sunday Roasts

Sirloin, Chicken or Pork Belly.

*All served with Yorkshire pudding, duck fat roast potatoes  
Cornish cruncher cauli cheese, seasonal vegetables smothered in garlic butter,*

### DESSERT

**Chocolate Brownie Cake**  
Anglaise sauce, warm chocolate mousse

**Manchester Tart**  
Strawberry gel, macerated berries

**Orange Crème Brulee**  
Lemon shortbread

**Cheese**  
Selection of British and French cheeses,  
fig and ginger chutney, crackers

*Please be aware that our dishes are prepared in kitchens where nuts & 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.*