



Flower Show Tatton Park

HORSERADISH

Public Restaurant
Lunch Menu



Amuse Bouche

Chilled tomato gazpacho, Cheshire basil, toasted focaccia (pb)

Main course

Slow braised feather blade of beef, Wirral watercress mash potato, fricassée of summer pod vegetables, baby onions and smoked pancetta, red wine jus

Roasted salmon with sumac & za`atar, salad of giant couscous, charred summer courgettes, butternut squash and crispy kale, tahini and toasted seed dressing

Fennel and saffron arancini, Romesco sauce, black garlic and aubergine purée, charred Romano pepper, Wirral rocket and basil pesto (pb)

Miso & sesame seared chicken breast, ramen style noodles, shitake mushrooms and broad beans, local pak choi, crispy prawn crackers, ponzu dressing

Desserts

Summer pudding cheesecake, vanilla anglaise, Oakchurch raspberries, crème Chantilly

White chocolate and apricot frangipane tart, clotted cream, blackcurrant gel

Coconut panna cotta, roasted pineapple, passion fruit meringue, spiced mango salsa (pb)

Cheese plate, local Cheshire cheese, fruit loaf, fresh grapes, date and apple chutney

Due to the presence of nuts in our kitchens, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information.

Menus are sample menus only, correct at the time of print and subject to change without prior notice