
BARTON MANOR
HOTEL • SPA
Happy Easter
THE WALLED GARDEN
THE TASTE OF | LANCASHIRE

BARTON MANOR HOTEL & SPA

# EASTER MENU

2 Courses – £34.00 | 3 Courses – £39.00

## TO START

### FRESH PEA & MINT SOUP
Rustic bread roll, salted butter (ve) (*gf)

### WILD MUSHROOM, BLUE CHEESE & GARLIC BRUSCHETTA
Balsamic-dressed rocket (v)

### HOMEMADE CHICKEN LIVER PARFAIT
Homemade chutney, balsamic-dressed rocket (*gf)

### FRESH FIGS & GOAT'S CHEESE
Crispy pancetta, fresh leaves (gf)

## MAIN COURSE

### ROAST LEG OF LAMB
Roast roots, green beans, roast potatoes,
redcurrant & mint jus (gf)

### PAN-ROASTED COD
Buttered savoy cabbage, green beans, garlic parmentier potatoes,
lemon butter sauce (gf)

### ROAST SIRLOIN OF BEEF
Yorkshire pudding, roasted carrots, tenderstem broccoli,
roast potatoes, red wine jus (*gf)

### PEA & PARMESAN RISOTTO
Parmesan crisp, rocket salad (v) (*ve)

## DESSERT

### STICKY TOFFEE PUDDING
Toffee sauce, vanilla pod ice cream (v) (*gf)

### LEMON POSSET
Shortbread, raspberry sorbet (v)

### BITTER DARK CHOCOLATE TORTE
Orange sorbet (v)

### SELECTION OF LONGRIDGE ICE CREAM
Rossini curl wafer (gf)

(v) Vegetarian | (gf) Gluten Free | (ve) Vegan | (*gf) can be made Gluten Free | (*ve) can be made Vegan

If you would like information on ingredients within our menu items in relation to allergens
or food intolerance, please ask a member of our team and they will be happy to help.