



Flower Show Tatton Park

HORSERADISH

Public Restaurant
Sample Lunch Menu



Amuse Bouche

Main course

Garlic & thyme marinated breast of chicken, butter crushed new potatoes, warm salad of pod vegetables, baby spinach and shaved fennel, tomato herb relish.

Rare roasted Cumbrian beef loin, braised beef and potato pave, vichy style baby carrots, roasted shallots, Wirral watercress emulsion.

Beetroot and feta gnocchi, romesco sauce, black garlic and aubergine puree, charred Romano pepper, Wirral rocket and basil pesto. (V, can be Ve)

Asian glazed cod loin, sesame noodle and radish salad, local Pak choi, crispy prawn crackers. Soy and yuzu dressing.



Desserts

Baked white chocolate and blueberry cheesecake, Cheshire Bax bees honey granola, cinnamon custard

Blackberry frangipane tart, clotted cream, raspberry sponge, fresh berries

Chocolate mousse, minted meringue, compressed strawberry (Ve)

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