



CHERRY TREE BLACKROD

Father's Day Menu

SUNDAY 20TH JUNE

STARTERS

Broccoli & Blacksticks Blue Cheese Soup (v) | crusty bread, salted butter

Crispy Shredded Duck Pancakes | spiced peach puree, spring onions, cucumber, hoisin sauce

Potted Smoked Salmon Mousse | watercress gel, horseradish & parsnip salad, sea salt toasted croutes

Carrot & Courgette Fritters (ve) | pickled heritage carrots, confit tomatoes, salsa verde dressing

MAIN COURSES

Roast Beef with Braised Beef & Onion Tartlet | traditional trimmings, Yorkshire puddings, beef gravy

Confit of Lancashire Lamb | caramelised onion & truffle mash potato, English greens, trompette mushrooms, lamb gravy

Roasted Hake | brown shrimp risotto, tarragon and onion braised gem lettuce, buttered garlic mussels

Korean Spiced Crispy Tofu (ve) | bibimbap rice, pak-choi, chilli bean sauce

DESSERTS

Blackcurrant & Liquorice Crème Brûlée | honey madeleines

Lemon Curd & Orange Trifle | caramel sauce, roasted pistachios

Tiramisu Cheesecake | whiskey gel, shortbread biscuits

Sticky Toffee Pudding | toffee sauce, vanilla ice cream

Selection of Cheeses & Biscuits (£3 supplement) | pear jelly, date & apple chutney, grapes, celery, walnut butter

2 courses £22 | 3 courses £28