

THE  
WALLED  
GARDEN

THE TASTE OF | LANCASHIRE



**H a p p y M o t h e r ' s D a y**

**Sunday 31st March 2019**

**12-8pm**

## A FOOD CELEBRATION

A sumptuous menu, lovingly created for Mother's Day the day set aside as a celebration. Honouring mothers and celebrating motherhood, maternal bonds, and the influence of mothers in society. Show how much you adore your family and mother to taste of food direct from the heart.

Reservations: 01772 866135

Visit: [www.walledgardenrestaurant.co.uk](http://www.walledgardenrestaurant.co.uk)

*With love from the Walled Garden Team XX*

# MOTHER'S DAY MENU



## STARTERS

LEEK, POTATO & THYME SOUP\* 

garlic croutons, sour cream.

CREAMY GARLIC WILD MUSHROOMS\* 

chargrilled sour dough, crispy parma ham.

COMPRESSED WATER MELON  

feta cheese, lemon balm, roquito peppers, basil gel.

CRISPY FRIED WHITE BAIT

harissa & lemon mayonnaise, watercress.

HONEY SMOKED DUCK BREAST 

heritage beetroot, hazelnut praline, shallots, parmesan brittle, sherry vinegar dressing.



## MAIN COURSE

ROASTED TOPSIDE OF HONEYWELL'S BEEF\*

roasted roots, buttered greens, duck fat roasted potatoes, Yorkshire pudding, rich beef jus.

ANNA'S FREE RANGE PORK LOIN\*

crispy crackling, sausage, sage & onion stuffing, duck fat roasted potatoes, roasted roots, buttered greens, pork and apple gravy.

PAN FRIED FLEETWOOD COD LOIN 

dauphinoise potato, pea puree, chargrilled baby courgettes & spring onions, saffron veloute.

BEETROOT POLENTA  

roasted fennel, asparagus, basil infused ratatouille, shallot confit, roasted red pepper puree.

KING PRAWN, CLAM, MUSSEL & CRAYFISH TAIL LINGUINI

spicy tomato & chilli ragout, fresh parmesan shavings, coriander oil.



## DESSERTS

BARTON GRANGE STICKY TOFFEE PUDDING\* 

toffee sauce, Walling's vanilla ice cream

ICED PISTACHIO PARFAIT\* 

poached apricots, chocolate soil, milk chocolate sauce

MANGO & COCONUT MILK PANNACOTTA\* 

shortbread crumb, poached raspberries, honeycomb

DARK CHOCOLATE & HAZELNUT DELICE

jaffa cake ice cream, rhubarb puree, yoghurt gel

TRIO OF LANCASHIRE CHEESE'S\* 

apple & date chutney, celery, grapes, biscuits (£3.95 supplement)



# £23.95

PER ADULT

2 courses £19.95 per person  
3 course children's meal (under 12's) £4.95

 Vegetarian    Gluten Free

\* Can be made gluten free

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