



The Lowfield Inn

Mother's Day 2024 Menu

Two courses £22.50 – Three courses £27.50

Starters:

(V)(GFR) Tuscan bean soup topped with pesto oil & roasted garlic crème fraiche. Served with warm ciabatta bread

Asian shredded duck & lemongrass sticky rice croquettes with a crispy sesame and panko coating, oriental vegetable & rice noodle salad.
With homemade wasabi aioli

(V) Greek flatbread – topped with feta, red onions, cherry tomatoes & black olives. Finished with fresh mint & coriander. Served with
homemade tzatziki

(GFR) Smoked haddock, scallop & prawn gratin, herb & parmesan crust. Served with celeriac & apple remoulade & sourdough toast

(GFR) Chicken liver & smoked bacon pate topped with chive butter. Served with malted toast & Caesar dressed salad

Mains:

(V)(VER) Butternut squash katsu with sticky jasmine rice, pickled cucumber, carrot & radish salad & an mild aromatic katsu curry sauce.
Garnished with crispy lotus root

(GFR) Pan-fried salmon fillet served with pommes pavé, petits pois à la Française & roasted Chantenay carrots. Finished with a shellfish &
Cointreau bisque

(GFR) Chargrilled pork loin steak with a rich mushroom stroganoff sauce. knödel dumpling, wholegrain mustard mash, buttered spinach &
rainbow chard

(GFR) Traditional roast turkey, with pigs in blankets

(GFR) Roast topside of beef (Served pink)

Served with homemade giant Yorkshire pudding, roast potatoes, carrot & swede puree, mixed seasonal vegetables,
cauliflower cheese & proper gravy

(V) (GFR) (VER) Homemade nut & fruit roast

Served with roast potatoes, carrot & swede puree, cauliflower cheese, mixed seasonal vegetables & vegan gravy

Desserts:

(V)(GFR) Honey parfait served with poached pear, tuile and candied hazelnut crumb, finished with Chantilly cream

(V)(GFR) St. Clements pavlova with lemon curd, orange Chantilly cream and mandarin segments. Topped with lime granita

(V) Apple & mango crumble with an oat granola topping & homemade passionfruit swirl ice cream

(V) White chocolate & raspberry swirl cheesecake served with rhubarb sorbet & baked white chocolate

(V) Homemade warm chocolate brownie with popcorn ice cream, chocolate sauce & candied peanuts

(V) – Vegetarian, (GFR) Gluten Free upon Request, (VER) Vegan upon Request

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