

# BARRISTERS

— RESTAURANT & ROOFTOP GARDENS —

The team would like to welcome you to The Courthouse. The former Crown Court has been refurbished into Barristers Restaurant and Rooftop Gardens & a prestigious wedding & events venue in Knutsford, Cheshire. Stepping into the building, you can expect to see much of the original courtrooms refurbished to emulate the building's history and grandeur style.

## MOTHER'S DAY MENU

31<sup>st</sup> March, 6pm - 9pm

3 courses, rose and a glass of fizz - £45.00

### PROCEEDINGS

Soup- Sweet potato, lightly spiced, chilli, coconut milk, lemon grass, coriander & lime yogurt, house bread & butter   gf v

Smoked mackerel- Coarse pate, crème fraiche, toasted bloomer, spring onions, watercress   gf

Tomato Carpaccio- Heirloom tomatoes, boccancini, sorrel pesto, rocket, caraway & balsamic reduction   gf v

Parfait- Smooth chicken livers, flavours of port & brandy, apricot & tea chutney, home baked bread   gf

Spiced chicken & leek terrine- Sweet corn & chilli relish, parsley & chive butter   gf

### MAIN EVIDENCE

Roasted rump of beef- Butter, thyme & garlic roasted potatoes, cauliflower cheese, roasted carrot puree, honey glazed carrot, wilted greens, Yorkshire pudding, red wine gravy   gf

Roasted leg of lamb- Butter, thyme & garlic roasted potatoes, cauliflower cheese, roasted carrot puree, honey glazed carrot, wilted greens, Yorkshire pudding, red wine gravy   gf

Roasted chicken breast- Butter, thyme & garlic roasted potatoes, cauliflower cheese, roasted carrot puree, honey glazed carrot, wilted greens, Yorkshire pudding, red wine gravy   gf

Risotto- White onion & celery puree, blue cheese, pressed apple, walnut crumble, watercress   v

Sea reared trout- Smoked haddock croquette, broccoli cheese puree, spring cabbage, shrimp burnt butter

### CLOSING ARGUMENT

Sticky toffee pudding- Honeycomb ice cream, toffee sauce, honeycomb   v

Selection of 3 ice creams- Homemade cookie, berry gel, sherbet   gf v

Crumble- Apple & blackberry compote, Oat crumble, crème anglaise   v

3 piece cheese selection- Biscuits, celery, candied walnuts, quince jelly, chutney, grapes   v

Lemon meringue pie- Torched Italian meringue, flavours of raspberry   v

For parties over 10, a discretionary 10% service charge will be added to the bill. V & GF denote that the dish can be adapted for Vegetarian & Gluten Free dietary requirements. Our Kitchen team will be happy to suggest alternative dishes if you so require. We take great care to ensure that all menu items are locally sourced, safe, fresh, wholesome and of the highest quality.